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Number 3

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C. ROBERT MOULTON, *Consulting Editor* • R. V. SKAU, *Market Editor* • COLIN KENNEDY, *Associate Editor* • RICHARD E. PULLIAM, *Art Director*

Washington: C. B. HEINEMANN, JR., 700 Tenth St., N. W.

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C. H. BOWMAN, *Editor*

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Never lets go?

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changed old formulas to include Cerelose
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CERELOSE produced
BOILED HAMS and
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July 18

July 6

June 29



Corporal Can
reports:
**"I'M LEADING
A DOUBLE
LIFE**



I march with the drum & fife



But in every home kitchen . . .



I'm still in there pitchin'...



and here's how I help every wife"

IN your home right this minute is a familiar, unimportant-looking article that Uncle Sam is depending on to help win the war. It's needed wherever there are American forces. It's needed wherever there are American Allies. And still, it's needed in your home.

It's the tin can—the container that is protecting the majority of the foods our government says are essential to life and health. To make sure that you, our armed forces and our Allies get these essential foods, cans are no longer available for certain less needed products. Every possible step is being taken to assure a steady flow of vital food. Cans to protect America—these are the containers we are making today!

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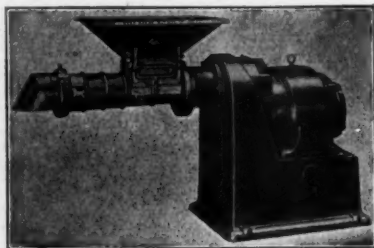


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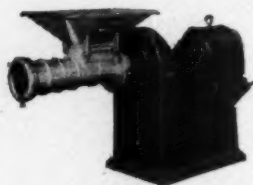
Here is another Continental advertisement which appears on the above dates telling Mr. and Mrs. Public of the importance of canned food. Needless to say it also reminds millions of consumers of the outstanding job the Cannerymen of America are doing to help win the war.

THEY ALSO SERVE WHO USE THE "BOSS"

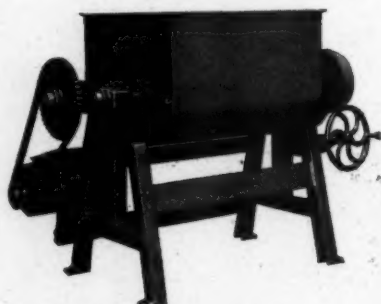
"BOSS" CLOSE-COUPLED GRINDERS



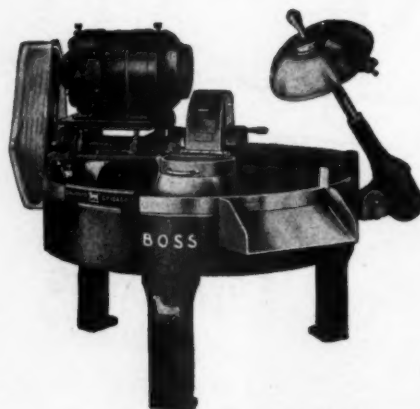
With geared-head motor



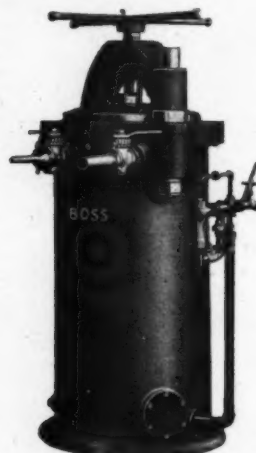
With standard motor



"BOSS" Mixer



"BOSS" SILENT CUTTER



"BOSS" Stuffer

"BOSS" Sausage Machines are playing no small part in supplying the tremendous demands for food to keep our men in service fit and strong.

"BOSS" Machines are silent minute men — reliable and ready for heaviest duties; dependable and rugged to meet every emergency.

Day in, day out — without a doubt

"BOSS" gives Best Of Satisfactory Service



The Cincinnati Butchers' Supply Company

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TENDER HAMS

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PRESCO PICKLE PUMP

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THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.

OPA Discusses Lamb-Mutton Ceilings, Amends MPR 169 and Considers Pork

EARLY imposition of price ceilings on mutton and lamb was being planned by the Office of Price Administration this week as OPA officials met with representatives of the meat industry, sheep and lamb producers and meat retailers. It is reported that the most-favored plan is to establish one nation-wide ceiling for high quality lamb and another ceiling, at a fixed differential below the first, for meat of lower quality.

Ceilings on beef and veal under Maximum Price Regulation No. 169 went into effect on July 13 for slaughterers, but the Office of Price Administration granted non-killers a one-week grace period by issuing Amendment No. 2 to MPR 169 last weekend. OPA explained that the postponement was allowed because non-slaughterers, during the July 13-20 period, would be selling beef which was not grade-marked and was bought a week earlier at the old prices.

Effective date of MPR 169 was also postponed to July 20 so far as it applied to sausage items covered by the regulation. OPA said the delay was granted because the formula for pricing sausage was not given the industry until last week and the formula entails a considerable volume of bookkeeping. For the same reason, Amendment No. 2 gave packers and all other beef and veal sellers an additional week (until July 25) for filing their reports on maximum prices.

Specialized Trade Protected

Amendment No. 2 also permits packers' sales outlets which do more than 50 per cent of their business with hotels and restaurants to compute their ceilings separately and without regard for the provision of the regulation which requires a single set of maximum prices for all places of business controlled or owned by one seller in the same market area.

Meanwhile, other industry groups made representations to OPA and the Secretary of Agriculture (see column three) on meat price ceilings.

A committee from the sausage manufacturing industry met with OPA officials and urged that sausage be returned to the General Maximum Price Regulation or that a separate regulation be issued for it.

OPA was studying the suggestions made by an industry committee for altering Maximum Price Regulation No. 148 on pork to make it more equitable and simple. In brief, this plan would

make market quotations on green and fresh products in carload lots at Chicago during the March 3 to 7 period, such as those published in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, the basis for ceilings, with adjustments for transportation, delivery, selling and service charges. Substandard product would be sold at a discount and local cut fresh pork or special cuts at a premium if they were so sold during the 90-day period prior to March 9. Each seller could add to the fresh, green or cured wholesale cut his customary additions for processing expenses, shrink or gain, packaging charges, overhead costs, etc.

Higher Prices Opposed

It is known that OPA is determined that the general level of wholesale pork prices shall not be raised; therefore, any changes in the pork ceiling regulation must have a restricted effect on packers' maximums.

The seriousness of the plight of small packers under both the pork and beef ceiling regulations was emphasized by complaints from many quarters this week. At Indianapolis the firm of F. Hilgemeier & Brother, Inc., announced that it is discontinuing for an indefinite period its pork business, which is more than 50 years old. The plant will be converted for cold storage of lend-lease foods and privately-owned stocks.

Hog slaughter was halted three weeks ago, according to George Hilgemeier, vice president, who said that it was impossible to operate without a loss when hogs climbed to \$14 and \$15 and product ceilings were based on \$13 hogs.

(Continued on page 30.)

U. S. Dehydrated Meat Makes Bow in London

Dehydrated meat from the United States made its first appearance in London a few days ago in a small number of restaurants, a *New York Times* correspondent reported. Inasmuch as Britons are slow to adopt "new-fangled" foods, the dehydrated product in its initial and unannounced appearance was prepared in the form of meat balls, minced mutton and shepherd's pie. Customers who were not told what they were eating appeared well satisfied with the result, according to the Food Ministry.

Packers Form New National Group at Cincinnati Meeting

FORMATION of a new trade association in the meat packing industry was announced this week following a meeting of the Emergency Conference of Meat Packers at Cincinnati. The following statement was issued by George A. Casey, chairman of the conference, and Fred M. Tobin, vice chairman:

"At a meeting held in Cincinnati, Ohio, on July 15 under the auspices of Emergency Conference of Meat Packers it was unanimously voted that the best interests of the independent meat packers require the organization of a new association to be known as the National Association of Independent Meat Packers.

"The Emergency Conference of Meat Packers, dealing particularly with the crisis caused by price ceilings, will continue to function under the auspices of the national association. The Emergency Conference of Meat Packers now has 425 members.

"Officers of the new association will be elected at a general meeting of independent packers to be held in Chicago some time next month.

Statement of Objectives

"Our immediate objective is to obtain relief from the 'squeeze' caused by price ceilings on products and spiraling prices of live animals. Our long-range objective is to give the independent packer an organization which will faithfully protect his interests and those interests alone—an efficient, streamlined and militant organization.

"We cordially invite every independent packer to join with us if his interests coincide with ours. Send for a free booklet."

The new organization reports that it has 425 members (apparently the entire membership of the Emergency Conference of Meat Packers) and claims that pledges indicate a probable roster of about double that number.

One hundred twenty-four representatives of meat industry firms attended the Cincinnati meeting and approved the plan of action for the Emergency Conference of Meat Packers. The plan is to urge joint action by the U. S. Department of Agriculture and the Office of Price Administration to provide greater flexibility for operation of price ceilings and adjustments thereunder. Failing to obtain the needed relief through this method, they will follow the filing of their formal petitions for

relief by following the statutory procedure.

George A. Casey, chairman, declared in a statement following the conference that "an unprecedented crisis threatens independent meat packers of the nation." He said the price emergency threatened to ruin hundreds of packers and had forced them to form the emergency conference in the hope of obtaining relief.

Casey said the packers were loyal and wanted to help win the war, and that demand for meat products for our armed forces and allies would be so great that every packinghouse would be needed.

"The whole nation will suffer," he said, "if these plants are permitted to go to the wall because of a careless or indifferent government policy."

He said the packers did not oppose the general policy of price-fixing to prevent inflation, "but there must be no politics played in this matter, no preferences to large packers or producer-groups no matter how strong financially or politically, or how effective their 'bloes' in our national legislature."

To "show how business can be wiped out by unfair price-fixing," Casey said that "one of our member's fresh pork operations showed profits of \$46,747 last December; \$35,772 in January and \$24,318 in February, but showed losses of \$14,740 in March, \$44,996 in April and \$51,715 in May."

He said these losses were sustained because prices of hogs were allowed to spiral upward, having no price ceiling while prices are fixed on meat products.

Senator Taft's Suggestion

Casey quoted with approval the address of Senator Robert A. Taft in Congress, in which he pointed out that there were about 17 small beef packers in Cincinnati and "that prices have been fixed so the packers are losing money on every head of beef cattle which they purchase."

Casey further quoted from Taft's address as printed in the *Congressional Record*: "It seems to me obvious that the price control administration should fix, first, the price of the raw material at a figure that would produce what is necessary, and then allow a margin, with a very reasonable profit for the producers and distributors. Even though it should result in some increase in the ultimate price cost, that increase proportionately would be very small."

Mr. Casey said the situation as to veal and beef packers and manufacturers of sausage was as tragic as that of the packers of hogs and that "some have already closed their doors and others are doing so now."

"Almost the whole independent meat packing industry must go to the wall unless prompt relief is afforded," he said. "So critical is the situation that every day's delay in finding a remedy brings ruin closer for many packers. Beef prices have spiraled even worse than pork prices and there is a shortage in the supply of beef, especially in

FSCC Temporarily Stops Buying Some Pork Items

The Department of Agriculture announced last weekend that purchases by the Federal Surplus Commodities Corp. of cured and smoked regular and skinned hams, cured and smoked bacon, and dry salt American cut bellies, will be temporarily discontinued, thus allowing use of greater quantities of these meats for domestic consumption.

This move has been made because FSCC purchases for lend-lease through April, May and June were of sufficient volume to cover shipping requirements for these particular products during the weeks immediately ahead—a period when hog slaughter declines seasonally and when domestic demand, for cured pork is strong. In June, purchases of these products accounted for about 12 per cent of all pork meats bought during the month by the government.

Purchases for lend-lease of frozen pork loins, trimmings, cured Wiltshires, barreled pork, lard, canned meat, fat back, jowls, plates, edible tallow, oleo oil, and hog casings will continue in the usual volume, AMA officials said.

so-called cutters and canners, a shortage so serious that in most parts of the country they cannot be bought. Bulls are also critically scarce and the sausage industry faces quick ruin."

Mr. Casey said labor in meat plants was caught "in the same squeeze" with the employer and both would suffer injury unless prompt relief was afforded. The independent packers also are losing men to war industries which operate advantageously on a "cost-plus basis," he said.

Mr. Casey said the independent packers wanted the farmers to have a fair deal, but would fight to the limit against the idea that "there must be no ceiling

No Net Increase Expected From Larger Oil Output

Domestic production of the important edible fats and oils is expected to show a 1,375,000,000-lb. gain this season but "the indicated increase will little more than offset the deficit in imports," according to the Commodity Research Bureau, Inc.

The bureau estimates that domestic lard production in the 1942-1943 season will approximate 3,000,000,000 lbs., compared with 2,600,000,000 lbs. in the preceding season, the increase reflecting "the rising trend of hog production and the favorable hog-corn ratio."

Production of the important edible oils, including cottonseed, soybean, peanut and corn, plus the anticipated lard output, is estimated at 6,250,000,000 lbs. for the current season against 4,875,000,000 lbs. in the 1941-1942 season.

"Despite the indications for greatly increased output of lard and important edible vegetable oils, there is no prospect that there will be any surplus of edible fats and oils," the bureau said.

on live animals even if all independent packers must go to the wall."

Last weekend representatives of the Emergency Conference of Meat Packers met with spokesmen for producer groups, marketing agencies, various governmental departments (including the Quartermaster Corps and AMA) and labor unions at the Department of Agriculture in Washington.

The packers' views were presented by Wilbur LaRoe, general counsel for the Emergency Conference of Meat Packers. He asked that producers join with the packers in some movement which would afford them the necessary relief to enable them to continue operating. He made it clear that while his group was not insisting upon a livestock price ceiling, they must have relief; and if all other measures fail, they would seek relief through the establishment of livestock price ceilings and exhaust their remedies as provided in the statute, if necessary, seeking additional legislation in Congress.

A labor union representative spoke on behalf of employees, explaining that they were working under contracts made in 1940 and that they were entitled to readjustment of their wage scales, but that these readjustments could not be obtained without relief.

View of Producers

Producer representatives expressed sincere sympathy for independent packers and stated that they wanted to cooperate in every way to obtain necessary relief. They were, however, strongly opposed to any effort to impose a livestock price ceiling and served notice that if that point of controversy was reached, they would have to oppose it with all of the force at their command. Another producer spokesman expressed opposition to any effort to roll back any price reductions to the producer group.

A Kentucky packer reported that their plants faced permanent closing and that all Louisville plants were closed because of a truck drivers' strike, the packers being unable to meet the demands of the drivers.

Another packer expressed the belief that some relief could be obtained without reducing livestock prices, explaining that he was a producer and recognized their problems.

A representative of the Agricultural Marketing Administration expressed willingness to examine the department's buying policies to make sure that prices paid by the FSCC were in line with domestic prices.

The Quartermaster Corps spokesman said that his experience in the Army justified him in commenting that he had no patience with those who might greedily hope to retain all of their advantages and make undue profits from producing supplies for the armed forces. He made it clear that allocation seemed inevitable, and that he, for one, would favor having the Government take over packinghouse operations under some plan whereby the packers would be given cost plus.

WHAT ABOUT MEAT RATIONING?

BY COLIN KENNEDY • Associate Editor, *The National Provisioner*

IN the past, the American public has been rather antagonistic toward the word "rationing" and all that it implies. However, the fact that rationing need not work any special hardship and, in fact, may forestall acute shortages later by preventing heavy buying by a few, has given the public a new concept of the term. Such has been the general experience with the sugar rationing program. Also, most people now realize that we are in the war "for keeps" and that extraordinary measures are needed in handling supplies of necessities.

It is fairly evident that rationing of civilian supplies other than sugar, and of gasoline in the East, is only the beginning of such control. Leon Henderson recently stated that rationing plans are being considered for 15 additional groups of products. While the groups, or products, were not mentioned, it might not be far-fetched to guess that meat and meat products are under consideration for possible future action.

Without giving the problem much thought, some packers might consider the possibility of meat rationing unlikely and such a move ill-advised. They can point to tremendous numbers of hogs to be marketed soon, plus the large cattle and lamb population of the country. In spite of lend-lease requirements and buying for the armed forces, they feel that the meat for civilian needs will be found without too much trouble. This idea has been expressed in administration circles; that while there may be temporary shortages of some types of meats, the total amount available for civilian needs will be ample.

Averages Misleading

However, this matter of dealing with averages, and figuring them over a year's time, can be misleading. Such a figure might show accurately that the total supply of meat, figured on a per capita basis, was nearly normal, but it would not show that for certain months and in certain sections, civilian needs were not adequately supplied. Nor do such figures take into consideration the possibility that civilian per capita meat demand may reach unprecedented levels.

There are economists in the meat industry who are concerned with the possibility of extra demand for meat, created by the combination of higher earning power and restricted supplies in other consumer goods. When radios and hundreds of other items are no longer available, people may use their excess buying power for foods they like best—

Why Discuss It Now?

• Hobbled with price ceilings, hampered by restrictions on transport, supplies and equipment, loaded with war and essential civilian work and anticipating even more, the American meat packer today is likely to start nervously when the possibility of further government interference or regulation is mentioned.

Just now he is thinking a little apprehensively about meat rationing. What is it? How would it work? How would it affect the meat industry?

This article answers some of these questions. While *The National Provisioner* does not believe meat rationing will be adopted, or needed, in the near future, it has gone to some of the economists and executives in the industry who have studied the question and has asked them for their views. Their opinions, as reflected in this article, are rather favorable to rationing.

The National Provisioner does not necessarily subscribe to these views, but does believe they are worthy of consideration and discussion.

It would appear desirable that the industry present a "united front" on some of the questions which face it today. While there is little possibility that absolute unanimity can be reached on some points, there is no chance of agreement without open, frank and clear discussion.

and meat would be at the top of the list. Of course extra taxes, forced savings, or heavier purchases of war bonds may take up part of the slack, but these possibilities do not remove the problem entirely.

Several studies have been made in recent years on the per capita meat consumption of various groups based on income levels. Most of the studies follow much the same pattern. As income increases there is heavier buying of meat—especially of beef, lamb and poultry. While pork consumption increases with income gains, it stays within narrower limits. Taking incomes of \$1,000 to \$1,500 as the base, and the meat expenditures of this group as 100 per cent, the study shows that incomes in the lowest bracket, \$500 and below, spend 55.6 as much for all meat. Meat expenditures of the family groups with incomes above \$5,000 was 187 per cent of the base.

Wide Variations Shown

For beef expenditures the percentage range between the extremes of family income was 45 per cent to 144 per cent; in pork, from 87 per cent to 139 per cent; in lamb, 12 per cent to 575 per cent and in poultry, 43 per cent to 459 per cent.

Whatever significance these figures may have on a percentage basis, is increased when they are put on a poundage basis. One such study indicates that in the extremes of income mentioned above, weekly meat consumption is more than trebled for family income levels of \$5,000 or more. Moreover, it cannot be denied that incomes of many families (ordinarily in low-income groups) are much higher than a year ago, with wives and children contributing their earnings from war industry jobs.

While present price ceilings are designed to prevent inflation of prices

(Continued on page 28.)



RATIONING GOVERNS BRITAIN'S MEAT PURCHASES

How to Set Up a Wartime Maintenance Program for Expellers

BEFORE December 7, 1941, maintenance of machinery for crackling production was accomplished with the idea of lowering repair costs, securing better production and prolonging the life of the equipment. Today these same reasons hold good, but added is the fear on the part of operators that should their machines wear out or break down completely, there may be no replacement, or at best that a long period of shutdown must precede replacement. It now behooves every rendering plant to give the utmost care to its equipment.

An expeller when delivered is in its best operating condition. It has been carefully constructed, with all parts properly machined and bearings and other parts tested. An engineer accompanies the machine to see that it is properly installed and works satisfactorily. He instructs the owner's workmen in its operation. When the engineer leaves, the operator of the expeller is on his own.

If he follows all instructions carefully, the machine should give years of efficient operation, requiring only a minimum of replacement parts such as the barrel bars, worms, etc.—parts that are normally subject to wear and are expected to be replaced periodically. It is best to analyze cracklings once every week to help determine the condition of the expeller.

One of the most important factors to insure maximum efficiency in a crackling expeller is the proper preparation and cooking of materials to be pressed, so that their moisture content is such that in conjunction with the amount of material fed to the machine and the adjustment of the choke jaws, the materials will give the full load capacity on the motor. Proper cooking leads to maximum results, both as to capacity and as to the amount of grease left in the cracklings. High fat content in the cracklings can be caused by poor cooking, as well as by a defective expeller.

1 REMOVING TRAMP METAL.—As properly cooked material is fed into the expeller, it passes through the field of the magnetic separator, which removes tramp metals. Failure of this magnet would result in metals getting into the machine and breaking or damaging parts. Some owners assure proper magnet operation by having the starter for the expeller motor in series with the D. C. generator on the magnet. Thus, if the D. C. generator does not work, the expeller will not start. To accomplish this, a D. C. coil is used in the A. C. starting box. The value of the arrangement described is easily worth its cost. Another simple method of determining magnet operation is to suspend a small nail on a piece of string so that it hangs about an inch or so

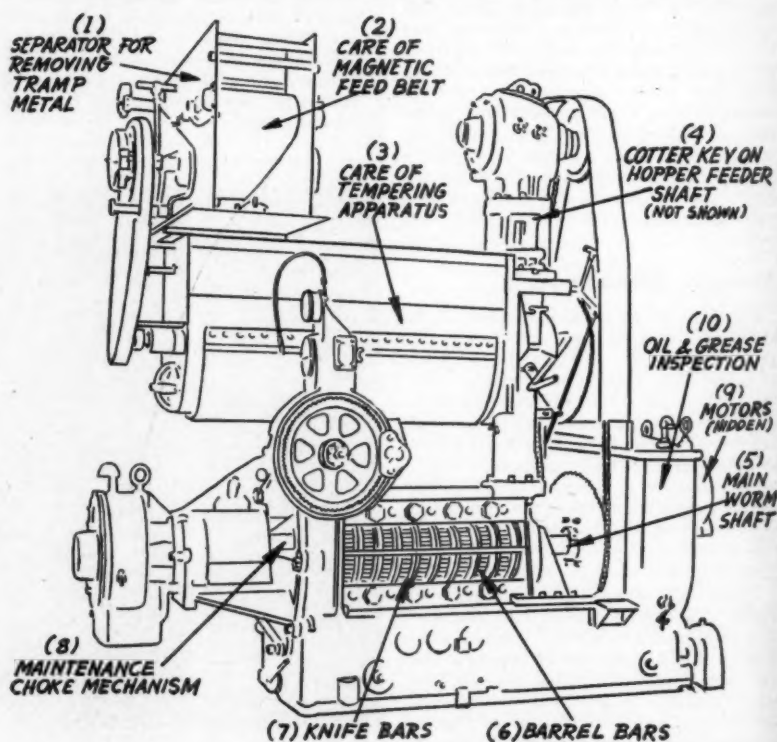
from the magnet. When the magnet is "on," the nail is drawn to the magnet and held there. When the latter is not working, the nail remains straight down.

2 CARE OF MAGNETIC FEEDER BELT.—Occasionally, expeller owners have difficulty with their magnetic feeder belts wearing out. This is usually caused by material collecting under the belt and not being cleaned out regularly. Fine material and metal collect on top side of belt, travel to the adjusting pulley and build up on the pulley, throwing the belt off so that it catches on the sides and finally tears or wears out. Clean the material from beneath the belt regularly, or if in a place hard to clean, remove the sheet iron plate under the magnet belt and allow the material to fall. Some plants use a chute under the belt, leading to a buggy or a barrel in which this fine material and metal collect.

3 CARE OF TEMPERING APPARATUS.—Reasonable care of the tempering apparatus forestalls difficulties. Materials containing rags may collect and tend to stop up the feed, causing the paddle irons to bend. Cut these rags off the tempering apparatus shafts. Sometimes material tends to

build up in the tempering apparatus, especially when the expeller is operated in a cold place. This accumulated material may also bend the paddle shafts. Steam should be used to loosen such material. Check paddle shafts frequently and straighten when bent, or they may not give uniform feed to the machine. Do not allow unpressed material to lie in the tempering apparatus with heat on; this may result in fire or may cause the grease to become dark.

4 COTTER KEYS, LOCK NUTS AND CAP SCREWS.—Watch these small items. Failure to inspect them frequently leads to trouble. For example, both the rigid and semi-rigid hopper feeder shafts are held up by a cotter key. In Red Lion and R-B expellers, where a spiral is used, the lock nut is important. In the Duo expeller, the 1-in. cap screws used in the tempering apparatus discharge head must not be broken or worn, since they make possible a steady stream of feed to the expeller barrel. At the first sign of an expeller not giving capacity, check all of these points. When worms on a shaft show wear, they should be replaced to prevent a load being placed on the hopper feeder head, which is not constructed to withstand heavy strain.



5 MAIN WORM SHAFT.—One of the most important parts of the expeller to keep in good repair is the main worm shaft. When new expellers are set for a certain feed based on pounds per hour, this rate can be maintained for 75 per cent of the life of the worm shaft. When an expeller no longer takes this feed and the capacity drops off, it is a sign that the worms are worn. Badly worn worms put a strain on the barrel bars. This means that a lot of "foots" appear, tending to wear out the barrel bars, which in turn will not give maximum results in capacity and grease. Owners of expellers using individual worms and collars can prolong their life by occasionally changing the position of the worms on the shaft.

6 BARREL BARS.—Barrel bars in the pressing barrel of an expeller might be likened to tires on an automobile—both take the wear and need replacing when worn. Barrel bars must be watched. When pressure is built up inside the barrel, the grease is pressed out through the fine openings between the barrel bars. With it are the fine particles called "foots." These foots cause the bars to wear; the openings become larger; more foots and more wear result and finally the barrel itself loses its pressure and all the grease wanted is not removed. When excessive foots appear, turn the bars and use their opposite side. When both sides have become worn, move the bars in the discharge section to the center or feed section, where wider bar spacers are used and put new bars in the discharge section. A good rule is to keep the best barrel bars in the discharge section, where maximum pressure is developed.

Never re-use any of the smaller spacers under .025-in. If worn bars are used in the feed section and new ones cannot be obtained, it can be relined with smaller spacers. The feed section usually uses .035-in. spacers, or in the case of worn bars, .030 or even .025 spacers can be used with good results. The center section uses .025-in. spacers; with worn bars, these can be cut to .020-in. or .015-in. spacers to stop foots. The greater the wear on the bars, the more chance there is that sediment may be introduced in the tallow or grease.

7 KNIFE BARS.—Knife bars are really the lifeline of an expeller; without them there would be no operation. Eliminating tramp iron, knife bars will last a long time with natural wear. Two extra pairs of knife bars should be kept on hand. The lugs on knife bars frequently break off in the places between the worms where they are supposed to fit; these can be welded on with an arc weld until new knife bars are obtained. In installing knife bars, be sure to fit them to the shaft before the barrel is bolted together. This assures that the worms clear the knife-bar lugs.

8 MAINTENANCE OF CHOKE MECHANISM.—At the discharge end of the expeller are six choke jaws, forming a circle through which the material is extruded. The life of these

jaws is from one to two years, and is determined by the circle they present to the crackling. If grooves are worn in the jaws, or one jaw is shorter, the circle is destroyed and thicker cake of higher grease content is made. When the jaws become worn, pressure cannot be built up to get the proper grease extraction. Normally, with a good feed to the jaws, a thick cake with low grease is made. If a thin cake is being made with a low feed to the jaws, there is sure to be wear on the jaws and on the discharge collar. Thin cake is not necessarily a sign of low fat.

A uniform, steady feed and a medium thick cake, and showing a good pull on the ammeter, saves the jaws and cone points and gives the best extraction. If jaws or cone point are hard to operate,

they should be removed, cleaned and packed with fresh grease. Do not try to force their operation by the use of extra leverage, as this can cause damage. When starting the expeller, allow five minutes for fresh material to work through the barrel before closing down on the choke arrangement.

9 CARE OF MOTORS.—All too frequently, operators of heavy machinery neglect the motor that furnishes the operating power. Keep those motors clean. Once a year give them a thorough house-cleaning. Once every three months check the grease on the outside bearing. Remember that all motor bearings for expellers should be packed by hand. Piping a motor to the outside gives it good, cool, clean air. On a new expeller, the motor pinion should be checked after two weeks' operation and once a year thereafter. The motor pinion will work loose if the nut on the end of the shaft is not pulled up tight.

10 OIL AND GREASE INSPECTION.—Expellers require regular greasing to perform their best work. All grease fittings should be greased with a good grade of grease once a shift for the first week, and once daily after that. Oil in the gear case and thrust bearings should be inspected weekly to keep it up to the required level at all times; also the oil or grease in the hopper feeder head, according to requirements. The expeller manufacturer made a close study of the lubrication of these machines; by following recommendations, costly repair bills and shutdowns can often be avoided.

Roller chains should be greased with a good grade of roller-chain oil once

(Continued on page 29.)

Maintenance Will Help to Win the War!

The accompanying article, another in the series being published by THE NATIONAL PROVISIONER as an aid to uninterrupted, efficient operation of meat packing and rendering equipment in the face of wartime production problems, presents a specific program to keep expellers functioning smoothly with the least possible requirements for replacement parts. Data were supplied by the V. D. Anderson Co., producers of the equipment. Further maintenance articles on other vital equipment used by the industry will appear in forthcoming issues of the magazine.



Congestion of Livestock Transport Appears Likely

WITH much of the country's livestock population centered in the Corn Belt and processing in the area cut by the lines of heaviest railroad traffic, some agricultural and meat industry experts believe there may be serious transport and marketing congestion this fall and winter. The greatest danger is that the marketward movement of stock during the peak selling season this fall and winter might be so concentrated that it would be necessary to place embargoes on some marketing centers to insure orderly selling and efficient handling of livestock.

The Corn Belt area, embracing the North Central states, was credited with

competition with the raw materials for war production, finished armaments, oil and troops. This war load will be very heavy by the end of 1942, particularly if coastal ship losses continue at their present rate and force more movement by rail. The East-West traffic will undoubtedly be heavier than that on many of the North-South railroads because of the location of the battle fronts.

While trucks are still hauling most of the livestock to market centers, the railroads will be expected to carry a bigger share of marketings during the balance of the year and in the early months of 1943. Accredited livestock haulers are still able to obtain new tires under the rationing plan, but if

assumed that this will always be true this fall and winter.

In recent years the rails have hauled only a fraction of the stock that they handled a decade ago. In 1941 the four leading markets received slightly less than 150,000 rail cars of livestock, which was about 4,000 cars more than were received at Chicago alone during 1934. Under such conditions it is only natural that there would be a reduction in railroad rolling stock suitable for handling livestock. However, so far, shippers' advisory boards have been mainly concerned with shortages of open top cars.

Most railroads expect a sharp upturn in the number of cars of livestock hauled in 1942. However, there has been no pronounced increase in rail carloadings of livestock so far in 1942. Livestock carloadings in recent weeks, with comparisons, are shown in Table 1 as follows:

TABLE 1.—LIVESTOCK CARLOADINGS

	July 4, 1942	June 27, 1942	July 5, 1941	June 28, 1941	July 6, 1940	June 29, 1940
Weekly carloadings	9,508	10,676	7,970	9,470	8,870	11,041

For the first 27 weeks of 1942 revenue carloadings of livestock totaled 316,214 cars against 289,458 in 1941 and 299,846 in 1940.

Average Rail Haul

A few years ago the government issued figures showing distances livestock is hauled by American railroads. Cattle and calves were moved an average of 409 miles and double deck cars of calves averaged 145 miles farther. Double deck shipments of hogs traveled 541 miles while single decks went 244 miles. Single deck sheep averaged 453 miles and doubles moved 639 miles. Processed meats traveled much farther; fresh meat shipments averaged 918 miles and cured and dried meats went 1,011 miles.

It is probable that these averages will be reduced somewhat, especially for hogs, as rail movement supplants truck transport for shorter hauls.

Transportation congestion is not the only factor which could hamper efficient processing of livestock this fall and winter. If the heaviest marketings are concentrated within a few weeks, with receipts in some areas exceeding packing plant capacity, there may be serious tieups and dislocations created as an immediate result.

Secretary of Agriculture Claude R. Wickard warned producers of this eventuality in a broadcast on May 29, and said they should not try to market too many hogs between Thanksgiving Day and Washington's Birthday this winter.

"I am afraid that the railroads and the trucks and the packinghouses won't be able to take all of the hogs during that time, if too many of us wait until then to sell our hogs . . . our transportation and slaughtering and storage facilities won't handle them if too many come at one time. Now, we can't ask

(Continued on page 26)



almost 76 per cent of the spring pig crop this year, or close to 47 million head of the 62 million head farrowed. Furthermore, the January 1 report of livestock on farms showed that almost half the cattle, 26 per cent of the sheep and lambs and close to 70 per cent of the hogs were concentrated in the Corn Belt states on that date.

Most of this livestock will be processed at points from the Missouri river to the East coast, and north of the Ohio river, for the majority of the country's packing plants are located in that section. (See map above.) Chicago is still the leading packing center, and meat production is greatest in the Midwest, but much livestock and meat must be hauled considerable distances to supply the Eastern consuming centers.

Under present circumstances some hold that it is unfortunate that both the livestock population and the major meat packing centers are concentrated along the more important rail lines, particularly the East-West lines. Heavy fall and winter marketings will move in

the rubber situation does not improve, more strict restrictions will take a toll from the number of trucks working. Other trucks will wear out and there will be little chance of replacement.

The meat industry's ability to transport its own products will probably be reduced somewhat in coming months, throwing a greater load on the rails.

Livestock Car Supply

In one sense the railroad is a more flexible agency for carrying livestock than the motor truck. The latter, as a combined motive power and transport unit, can carry only so many head of livestock and there is little possibility of stretching its capacity. However, the railroad with the locomotive as the motive power, can add as many carrying units to a train as are needed to handle the livestock from one terminal to another.

This presupposes that the railroad will have enough of the correct type of cars available in the right place at the right time; unfortunately, it cannot be



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The National Provisioner—July 18, 1942

Page 17

Substitution of Pork for Beef Would Create New Dehydration Problems

ABANDONMENT of plans to dehydrate beef, bids for which were filed by packers July 11, and substitution of pork as the product to be dehydrated for lend-lease appears to be the newest development in this field. AMA purchases of dehydrated pork, once the problem of fat percentage and keeping quality is settled, are expected to total 50 million to 60 million lbs. annually, according to Washington figures.

The reason given for the sudden shift from beef to pork is that future supplies of beef will not be sufficient to fill the needs of the armed forces and also furnish meat for dehydration. There will be plenty of pork this fall and winter for dehydration, government officials believe. However, judging from work done so far on pork dehydration, only two, and possibly three, cuts will be lean enough to be successfully processed and stored for any considerable period, whereas in beef dehydration practically all of the carcass can be used.

The figures given on dehydrated pork needs in the coming year, broken down into fresh meat requirements run from 160 million to 200 million lbs. Since

this meat will apparently have to come from the leaner cuts such as loins, hams and butts, it will undoubtedly mean a heavy drain on supplies for other than lend-lease requirements.

Fat Content

Experimental work with pork indicates that drying the product introduces problems not found in beef. Estimates on allowable fat content of the dehydrated product run from 30 per cent, as with beef, to 40 per cent. Some workers believe that the latter figure is too high and indicate that the product should not contain more than 35 per cent fat. But to produce a dehydrated pork with fat of 30 to 35 per cent entails removal of all of the outside fat on the loins and hams and utilization of lean cuts.

Keeping quality of dehydrated pork is being worked on, but is as yet something of an unknown factor. To prevent rancidity, research is being done with various anti-oxidants. One which may have possibilities is soybean lecithin. In some types of preparation, dehydrated pork carries a stronger odor than would be acceptable by American consumers. It is believed that this odor is not an indication of spoilage, how-

ever, and that the product might be acceptable for shipment to Russia.

In addition to the problem of over-coming rancidity in the dehydrated pork, the actual processing of the product involves a problem of fat drippage, some experimenters have found. Whether pork dehydration will mean use of lower temperatures and a longer time in the dryers to overcome the natural softness of pork fat remains to be seen. One possibility is pre-drying of the product before it goes into the dehydrator. Another problem found in pork dehydration is that particles of pork fat form a hard crust making it more difficult to remove the moisture from the interior.

Specifications Unannounced

Specifications to be required when bids are asked on dehydrated pork are not now known. Presumably they will be about the same as for dehydrated beef, which called for a moisture content below 10 per cent. The 30 per cent fat content of dehydrated beef may have to be upped for pork, since its scattered fat content is high regardless of close outside trimming. In the bids on beef, a salt content up to 3½ per cent was allowed on the finished product. Also specified was a pre-cooking of the meat for 30 minutes at 165° F., with the product going immediately into the dehydrators. Specifications called for packing into hermetically sealed tin cans, the product packed as tightly as possible. It was also specified that the product should come from plants with BAI inspection.

Another problem in the pork dehydration program will be that of equipment to do the job. The AMA is understood to be working with the War Production Board to set up a "bank" of raw materials valued at \$300,000 to allow plant expansion. As yet no specific type of equipment has been given official approval, although the product from several types of dehydrators has been rated as "good" by AMA. It's possible that because of the size of the order it may be necessary to use whatever equipment is available on short notice—provided it turns out an acceptable product. Two commercial dehydrators designed specially for meat use are reported to have been ordered. Both are air dryers—one the tunnel type with a conveyor and the other a revolving drum dryer with louvers in which the product drops through a current of warm air.

Work has been done by packers with equipment already on hand, such as dry melters. Although these machines are readily available, two problems are reported in connection with their use. One is that the product is not as granular as that produced by air-dry methods and less appetizing in appearance. One packer who has experimented with machines of this type reports that the product has a slight "tankage" odor. Another experimenter using similar machines reports that the odor of the resulting product has not been objectionable.

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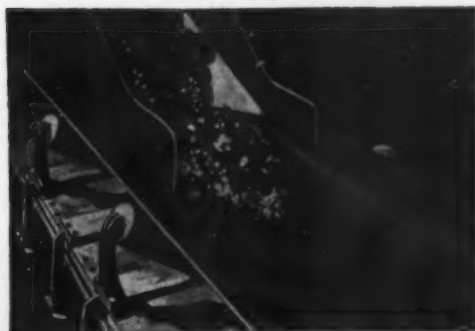
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Up and down the MEAT TRAIL

Georgia Packing Co. Shows Phenomenal 10-Year Growth

On the occasion of the tenth anniversary of its founding, the Georgia Packing Co., Thomasville, Ga., issued a clear-cut statement of its successful growth and outlined its program for promoting livestock production and feeding operations in southern Georgia and northwestern Florida.

Since its inception in July, 1932, when it took over the old Farmers Meat Co., the firm has witnessed an increase in sales volume from \$80,000 during the first year to more than \$4,000,000 during the current year. In the same period, personnel has expanded from 15 to more than 250; growth of the company's operations is indicated by an estimated total slaughter this year of 15,000 cattle and 125,000 head of hogs.

The company has made a careful study of the livestock feeding situation in its area and has employed H. B. Franklin, vocational agricultural expert, to head its livestock department, in which capacity he will give considerable attention to the development of feed and livestock practices in cooperation with producers.

W. F. Cox is president of the company. Other officers include Fritz Roberts, vice president, J. W. Bramblett, assistant to the president, L. B. Harvard, sales manager, and Harry Twedell,

general operating superintendent. Mr. Twedell was formerly associated with Geo. A. Hormel & Co., Austin, Minn.

The announcement concerning the company's decade of expansion and outlining its plans for the future was carried in a large advertisement in a Thomasville newspaper and was reprinted for distribution to customers and friends of the firm.

H. T. Lykes, Florida Packer And Shipping Leader, Dies

Howell Tyson Lykes, 63, Tampa, Fla., co-founder with his brother, Frederick E. Lykes, of the Lykes Brothers Steamship Co., Inc., and active in livestock raising and meat packing in the state, died in a New Orleans hospital on July 9, a few days after becoming ill. With his brother, Mr. Lykes formed the firm of Lykes Brothers, Inc., a cattle importing and exporting firm in Havana, Cuba, in 1899. The company engaged in extensive cattle raising and meat packing in both Florida and Cuba.

The shipping operations, which started as a sideline, soon became a major activity. Mr. Lykes and his brothers played an important part in the development of the U. S. merchant marine, with ships sailing the seven seas prior to the war. The present company operates one of the largest U. S. flag fleets in foreign service.

Personalities and Events Of the Week

The Sweagles, an organization of young men in the Chicago plant and office of Wilson & Co., recently paid tribute to the group's founders, the late Dr. R. F. Eagle and Dr. A. A. Swaim, by unveiling a bronze memorial plaque dedicated to the two men.

Marshall D. Strode, a member of the firm of A. Darlington Strode, pork packing firm located at the Reading Terminal Market, Philadelphia, died on July 14 at his home in West Chester, Pa. Mr. Strode, 55 years of age, was a member of the state legislature from 1935 to 1937. He is survived by the widow, a son and a daughter.

The Chip Steak Co. of New York has announced temporary discontinuation of production and sales. The company pointed out that price ceiling difficulties, coupled with the fact that it could no longer obtain beef required for the product, made the move necessary.

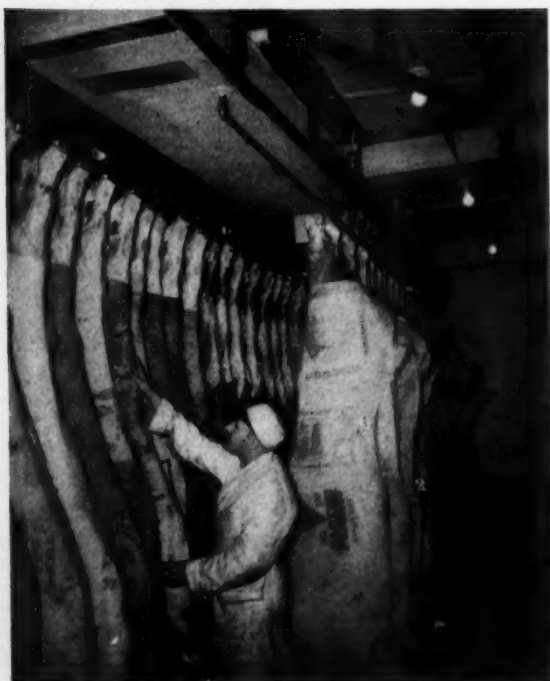
Canada Packers Limited, prominent Dominion meat packing organization, played host last month to members of the Ontario Yorkshire Swine Breeders. In his address of welcome, J. S. McLean, company president and official host, complimented Canadian breeders on their successful effort in keeping production in line with increased quotas for export and improving quality simultaneously.

Appointment of Maurice H. Karker, Glencoe, Ill., chairman of the board of Jewel Tea Co., as a member of the War Department price adjustment board was announced this week by Robert Patterson, Undersecretary of War. The board's function is to renegotiate Army war contracts, adjusting them downward to reflect savings effected by mass production methods or improved manufacturing processes. During World War I, Mr. Karker rose from the Navy ranks to become a commander in the supply corps, resigning from the Navy in 1923 to become president of Jewel Tea Co.

Geo. W. Beman, Chicago provision broker, is at Loretta Hospital, recovering from injuries sustained in a fall early this week.

The seven-story unit being constructed by John Morrell & Co. at its Ottumwa plant, designed to expand the plant's canning and freezing facilities, is scheduled for completion in October. The present canning building will be remodeled after completion of the new addition.

George N. McDonald, 67, former sec-



PITTSBURGH FIRM IN NEW PLANT

Charles Boehm inspects beef carcasses in cooler at the new quarters of Bloomfield Packing Co., Pittsburgh, Pa. The company moved into its newly remodeled plant last month at 2108-16 East st. Among features of the remodeling was the installation of a number of Gebhardt air conditioning units, as shown in the accompanying cooler photograph. The combined capacity of the Gebhardt units, when connected to additional compressor capacity, will be 95,000 B. t. u. per hour. Six coolers are included in the remodeled building, the largest measuring 60 by 30 ft. H. Rosen is cooler manager of the plant.

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retary and treasurer of the Pittsburgh (Pa.) Provision & Packing Co., died on July 7 in Columbia hospital, Wilkinsburg, Pa., after a brief illness. Born in Baltimore, Mr. McDonald was the third generation of a family of livestock dealers and meat packers. He retired from active business eight years ago.

One of the six 15-lb. hams donated by Wilson & Co. to a war bond rally staged at Memphis, Tenn., on July 2 brought \$400 at auction. A spare tire, offered by a patriotic driver, was bought for \$150. Proceeds from the auction were converted into war bonds and stamps.

Lieut. Herbert C. Davis, formerly a member of the office staff of Wilson & Co. at Chattanooga, Tenn., recently graduated from the Army Air Forces flying school at Moody field, Ga., as a full-fledged pilot.

Ken Vance, Swift & Company official, was recently elected first vice president of the Asparagus club, honorary New York food trades organization, for the ensuing year.

Walston Packing Co., which opened for business at 15-17 N. Louisiana st., is owned by J. H. Walston, who has been connected with the industry for five years. Although comparatively new in the business, the company is already exceeding the 10 per cent allotment for purchase of war bonds.

J. J. Siddell, who has had seven years of experience in the industry with Wilson & Co., recently opened the Siddell Packing Co. at 19 N. Louisiana st. in Houston. Both this company and the Wagers Packing Co., newly established at 25 N. Louisiana st. by Wilson Wagers, feature a regular line of packinghouse product. Mr. Wagers has been in the meat industry for about five years.

Employees of the Joliet, Ill., branch of Swift & Company hold long records of service. J. L. Kane, manager, has been with the company for 32 years; Alex Cowan, office manager, 28 years, and Oscar Christensen, salesman, 26 years. Service records of other members of the branch range from 8 to 12 years. All but two of the men have spent their entire period at the Joliet branch, which was established in 1891 as Swift Brothers.

Dr. Henry Granger Knight, 63, chief of the bureau of agricultural chemistry and engineering, U. S. Department of Agriculture, died on July 13 in Washington. Claude Wickard, Secretary of Agriculture, said that Dr. Knight had been an important factor in the development of scientific agriculture and the relationship between farming and industry.

Dr. C. Robert Moulton, consulting editor of THE NATIONAL PROVISIONER, has been placed in charge of personnel of an important government research project being conducted at the University of Chicago to expedite the nation's war effort. Dr. Moulton, an authority on nutrition, meat processing techniques and other technical subjects relating to foods, will continue in his capacity as consulting editor.

Rath Re-Acquires Galesburg Concern for Use as Branch

Sale of the Sandburg Packing Co. plant at 92 S. Chalmers st., Galesburg, Ill., to the Rath Packing Co., Waterloo, Ia., was announced on June 30. The unit becomes a branch of the Rath organization, with Martin G. Sandburg, jr., as manager, and the personnel of the unit remaining intact.

Simultaneously with the disclosure of the sale, it was announced that Martin G. Sandburg, sr., would retire from the meat packing industry to devote his time to farming interests. A veteran of 25 years in the meat field, Mr. Sandburg, a brother of poet-author Carl Sandburg, was in charge of the Rath interests when the present plant was erected 20 years ago. During the past five years he operated the business in his own name, having taken over the plant from the Rath concern.

McRedmond Bros. of Nashville, Tenn., meat packers in that city for the past ten years, have bought the plant of the Columbia Packing Co., Columbia, Tenn., renovated the unit and opened for business early this month. The firm will handle a complete line of beef, pork, lamb and sausage items. The company is composed of Thomas, Lewis and P. J. McRedmond. Lewis McRedmond will be in charge of the Columbia plant, which will be operated in connection with the Nashville unit. The Columbia plant, one of the oldest in that section of the state,

was built and first operated by Joe Hagey & Son shortly after World War I.

William D. Priel, president of the Key West Provision Co., Miami, Fla., a veteran of more than 40 years in the meat industry, passed away on July 10 following a short illness. Mr. Priel's career included long association with Armour and Company and Wilson & Co. and more recent affiliation with Hygrade Food Products Corp. After leaving Hygrade to retire, he had a yearning to "get back into the game" and started his own business at Miami. Mr. Priel's cheerful manner and fair dealings won him a host of friends in the trade.

Andrew E. Nelson, president, Adolf Gobel, Inc., on July 10 was named to organize industrial salvage efforts of the meat packing industry in the New York City area.

Visitors to New York during the past week included H. C. Dormitzer, general superintendent's office, Wilson & Co., Chicago; M. S. Zimmerman, legal department, and I. J. Lucas, executive department.

Jack Frietag, secretary to E. L. Cleary, Eastern district manager, John Morrell & Co., New York, is vacationing in New England.

Scherer Packing Co. has transferred operations from Centralia, Wash., to its new building at Chehalis, Wash. The progressive firm features a complete line of quality luncheon meats. Alfred Scherer, owner, was formerly affiliated with the Twin City Packing Co.



PLANT WINS FIRST "MINUTE MAN" FLAG IN STATE

The first "Minute Man" flag in South Dakota was presented to representatives of the Sioux Falls plant of John Morrell & Co. in a recent ceremony. In the photo, J. M. Foster (right) and Miner Shaw, former county war savings official are shown holding the flag. Row behind flag includes (l. to r.) E. Clarke Dean, county war savings chairman, C. A. Christopherson, state war bond administrator, George Haight and Francis McDonald. Morrell department representatives in the rear row are C. I. Sall, Ed Jacobson, Mitchell Wear, Henry Hahn, George Flannery, C. C. Ogborn and Ed Keiner.

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The National Provisioner—July 18, 1942

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Pointers on Getting Fuller Service From Refrigeration Plant

WHEN livestock slaughter reaches its expected peak this fall and winter, many meat plant refrigerating systems will be hard pressed to handle the chilling and storage load. Chill room and cooler space will be filled to capacity most of the time.

Under these circumstances it is imperative that the packer get maximum service from his refrigeration plant

and, since there are limits on capacity, eliminate all waste of refrigeration. One way in which refrigeration can be saved is through adequate, efficient insulation of refrigeration lines as well as coolers and chill rooms.

While some of the following suggestions from a new bulletin of the Johns-Manville Co. pertain to steam line insulation, several will be of interest to meat plant refrigeration personnel:

1.—Make certain that the insulation fits snugly around the pipe. Loose pipe covering increases heat loss and is more easily damaged by impact.

2.—Protect pipe lines exposed to the elements with a properly applied water-

proof jacket. This also applies to interior lines which may be exposed to splashing from process water or other forms of wetting.

3.—Thoroughly seal insulation against moisture penetration on pipe lines carrying low side refrigerant or cold water. This requires a more thorough protection than weather or water-proofing.

4.—Examine regularly all water-proofed lines to be sure that no cracks or openings have developed. Wetting causes loss of efficiency and deterioration of insulation.

5.—Replace all covering as carefully as though it were a new installation when pipe repairs are made. Improperly applied covering cannot do a good insulating job and is more likely to fail.

6.—Protect insulated lines exposed to either strong alkali or acid fumes by applying a jacket which will resist these fumes. Such fumes may easily destroy canvas and holding wires or bands and allow the covering to fall from the pipes. Under some conditions acid fumes may actually attack insulation.

7.—Eliminate or minimize excessive vibration in insulated pipe lines as it may cause joints to open or otherwise reduce the efficiency of the insulation.

8.—Signs of failure in canvas coverings are oftentimes due to the pipe covering loosening from the pipe. In such instances the covering should be carefully wired back into place; joints painted up with Asbestos Cement. Replace and paint the canvas. If canvas is not available apply asphalt saturated felt jackets carefully wired and cement the laps and joints with lap cement.

9.—Look for inefficient or insufficient insulation as a possible cause of serious water hammer in steam lines. After the hammer has been removed, examine all pipe covering for damage. The impact of the water hammer may open joints in the covering.

10.—Stop leaks in either steam or hot water lines as soon as possible. Steam impinging on pipe covering may cause rapid deterioration. Water from a leak may follow along a pipe for a considerable distance, saturating the covering, thus destroying all insulating value and at times even causing the insulation to fall from the pipe.

11.—Do not load insulated pipe lines in any manner, such as erecting scaffolds, etc. Even though the covering is not destroyed it may be permanently distorted and thus have its air space structure ruined, materially reducing its efficiency.

12.—Grind and mix broken pieces of magnesia pipe covering or blocks with water for use as a patching cement. This is one means of reducing waste. However, the cement will not compare in efficiency with the original material.

13.—Do not use insulating cement in place of blocks or pipe covering as it is not as efficient. Insulating cement is only recommended for irregular surfaces where it is not practical to apply formed materials.

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ODT Eases Orders On Truck Operations

EFFECTIVE August 1, ODT general orders 3 and 6 have been revised to permit a more flexible use of trucks in over-the-road operations. The revision of the two orders apply to common carriers only—not to private carriers or to contract haulers. Private and contract carriers fall under ODT orders 4 and 5, which are now under revision. However, the 75 per cent return load provision of these two orders has been canceled until the revised act is available.

It probably may be assumed that changes in orders 4 and 5 will be similar to the revision of orders 3 and 6.

Under the revised orders for common carriers the 75 per cent return load provision is also canceled. Instead, the order reads that the trucks must operate with a "considerable portion" of a capacity load on the trip out, or the trip back. However, operation at less than capacity on either the out trip, or the trip back, can be made only after exercising "due diligence" in the search for extra cargo. Exercise of due diligence will include checking with the joint information offices (see below), or checking with other carriers as to load possibilities. In the event that no load is available the common carrier must make an effort to lease his equipment to another carrier capable of using it. When efforts to obtain a load or to lease the truck have failed, the truck may be operated partially loaded, or empty.

40-Mile Speed Limit

Another major revision of the common carrier act limits maximum speed to 40 miles per hour in over-the-road hauling. Limitation of gross weights, as in the original order, stands at 120 per cent of the rated load-carrying capacity of the tires. The order also states that no truck affected by the ODT orders will be required to load to a gross weight exceeding the safe capacity of any bridge or structure on the route, as determined by state or local laws. Neither can the truck be required to carry a load exceeding the maximum gross weight limitations of any state in which it operates. Exempt from all provisions of the common carrier act are trucks used exclusively for sewage or garbage disposal, or "rendering other sanitation services."

Authorization of "joint information offices" throughout the United States to aid motor carriers in complying with ODT backhaul and full load orders has been approved by the Office of Defense Transportation. Function of the information offices will be that of relaying to carriers information on goods awaiting shipment in their areas.

The ODT points out that the joint information offices will not have the power to fix compensation for interchange of trucks or traffic, or to assign traffic to specific carriers. However, the ODT itself has the power to determine

division of revenues between carriers for interchange of traffic and compensation for rental of equipment, unless these items are fixed by agreement between the interested carriers, the ICC, or by state regulatory authorities.

Cost of establishing the information services will be shared equally by participating carriers. No carrier will be required to pay a membership fee. The offices are required to supply information on available equipment and traffic to any carrier requesting the service. The offices will issue clearance statements to each carrier describing the vehicles involved, point of destination and hour of issuance of the statement. Unless prohibited by existing ODT orders, carriers will be issued clearance statements under three conditions, providing the carrier has asked the office for return load information.

The conditions allow a truck to move with less than capacity load when no information is available as to additional freight for intermediate points, or points beyond the carrier's destination. Clearance will also be given when the truck has accepted additional property for transportation to intermediate points, or points beyond the original destination, or when the truck is moving empty because there is no information on file as to loads, or the need of other carriers for this truck. However, clearance statements will not be considered conclusive evidence as to the

BAI TO PERMIT PICKUP OF SALVAGE FATS

The U. S. Bureau of Animal Industry has issued a circular letter which permits the transportation of kitchen grease and other rendered fat and unrendered inedible animal fat in meat delivery trucks or vehicles of an official establishment from meat markets, stores and other places of collection to the inedible product rendering department of a federally inspected establishment or to other fat receiving places.

Fats shall be placed in clean and suitable containers. Also, care should be taken not to produce insanitary conditions within the trucks or vehicles.

lack of availability of traffic, or the possibility that the truck was not wanted for lease by other carriers.

Disputes between carriers and the manager of a joint information office, or the governing committee or board responsible for the office, may be appealed to the Director of Motor Transport, Office of Defense Transportation, and his decision will supersede previous rulings on the case.

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(Continued from page 16)

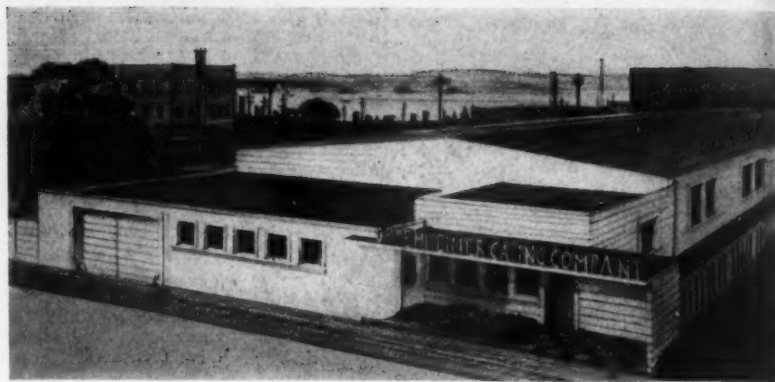
for a lot of steel to increase our transportation and packinghouse capacities just because farmers want to market a large part of their hogs during a short period of the year. . . . The danger period will start around Thanksgiving Day. If you wait until then to sell your hogs you not only may have to take a lower price but you may have to wait your turn."

T. Henry Foster, president of John Morrell & Co., has also pointed out that orderly marketing of hogs is imperative.

"Between 95 and 100 million hogs are expected to be slaughtered this year, compared to the previous one-year record of 86 million," he declared. "If the hog marketing isn't spread out meat packers will be swamped."

"Such a condition will work a hardship on packers and livestock men alike. The laws of supply and demand still operate between packers and livestock suppliers and if packer facilities are insufficient to care for all hogs, market breaks are inevitable."

The suggestion was made recently that when the seasonal marketing peak is reached it might be possible to distribute a larger percentage of slaughter stock in northern and southern directions. While rail and processing facilities are probably not so highly de-



OPPENHEIMER OPENS NEW CALIFORNIA PLANT

Harry D. Oppenheimer, president, Oppenheimer Casing Co., has announced that the firm has just completed a new sausage casing factory in San Francisco. Operations, which commence this week, will permit the company to improve service to meat packers and sausage manufacturers in the West Coast area. The plant is designed with modern facilities and equipment for producing all types of sausage casings. It is one of the most up-to-date casing plants on the West Coast.

veloped in these sections, traffic may be lighter. Congestion at the regular meat packing centers might be eased by development of an arrangement such as that proposed.

Another point to be considered this fall is the movement of feeder cattle from the West to feeding areas in the Midwest. Ordinarily, these cattle are

running full swing during September and October, with final shipments made around the first of the year. In other words, the western cattle movement will come at about the time when hog selling will be the heaviest. In recent years most of the feeder stock has been shipped from ranch to farm direct, mostly by railroad.

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Save Grease Drive Moves Ahead With Help From Packers

THE national "Save the Kitchen Grease" program is moving forward on all fronts. More than 500 local chairmen of the American Meat Institute, acting as distributive agents for the War Production Board, report that posters are already going up in the retail stores of more than 300 of the larger cities in the United States. The posters for retail stores are rapidly being received in the balance of the important cities, and the Institute's local chairmen have pledged themselves to get this material up in the retail stores in their territory within one week of the time they receive the posters.

The Illinois campaign, which has been under way for some time, is obtaining additional publicity in newspapers and on the radio, and, as the plan becomes better known, additional quantities of fats are finding their way to retail markets, and to the rendering companies.

Reports have come in from some areas, notably in the South and the Southeast, that no pick-up service is available from retail meat stores. In most cases the War Production Board, through its local salvage committees, has been able to work out some arrangement under which Boy Scouts or other organizations pick up the fats and transport them to some central point. The committee, in many cases, has been able to make arrangements for the fats to be transported from the central points to some nearby city where rendering facilities exist.

Some packers are arranging to pick up these kitchen greases in cities where they may already be operating a pick-up service on shop fats. In a few localities where no rendering facilities exist, but where packing plants are located, some packers have felt it desirable to arrange a temporary pick-up service in order to keep the program moving forward. This plan has not been followed by any packer in an area where other rendering facilities do exist. It is being done only because otherwise the program would apparently not be able to move forward in that locality.

The action by the U. S. Bureau of Animal Industry in permitting the transportation of these kitchen fats, under certain conditions, in trucks operated by BAI plants, has made possible the operation of the program in some isolated points with no rendering facilities.

The War Production Board is proceeding with its program of advertising the campaign in newspapers in approximately 200 cities. The local chairmen of the Institute advise the Institute when the store material is up in 75 per cent or more of the stores in their locality. The Institute in turn advises the War Production Board, and the Board proceeds with its advertising program.



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Meat Rationing

(Continued from page 13.)

paid by consumers, the dangers of inequalities are still present. Heavier demand from sections where income gains have been most spectacular can result in a heavier movement of meat toward these centers at the expense of less-favored areas and less-favored individuals. Rationing would presumably insure that all sections of the nation, and all groups, would get a proportionate chance at supplies available to civilian consumers.

Rationing might also help to offset any tendency for meat to flow to the areas of highest ceilings under the present price control setup.

Another desirable feature of meat rationing, from the packer standpoint, would be the silencing of possible criticism on the distribution of meat among consumers. Past experiences of the industry in times of abnormal supply conditions, especially shortages, has been that a small but volatile section of the public has seen fit to blame "the darned packers" for all difficulties. The tremendous job being done by the industry in filling all lend-lease and armed force requirements, in addition to taking care of regular needs, is fairly well known and it would be unfortunate if the public's good opinion were offset by unwarranted criticism.

Help Ceiling Problem?

In addition to the possibility that meat rationing would allocate supplies equitably among consumers, other advantages of far-reaching importance should be considered in this connection. One of the most important is the fact that rationing might prove a simpler method of handling the complex price problem now set up under ceilings. The present system of ceilings on wholesale cuts unaccompanied by control over livestock costs, is imposing a tremendous strain on the packing industry. It is also evident that the price ceiling system is becoming more complex, in spite of OPA's good intentions and adjustments. A few firms already have been forced out of business by low ceilings and high livestock prices. Many other firms are too close to the edge for comfort. Other operators, who are

in better financial position, are taking their loss on product to keep their plants operating and personnel together. They also figure such a course is cheaper than closing distribution channels and trying to reopen them later. However, they cannot continue to operate indefinitely under present conditions.

The closing of any packinghouse or processing unit is dangerous to the national welfare. Obsolescence sets in and trained workers are lost. All of the facilities now available will be needed by December or January to handle the all-time peak tonnage that lies ahead. Expansion of BAI inspection to allow present intrastate plants to compete for government orders is not the final solution. It is significant that of some 200 federally inspected slaughterers eligible for FSCC contracts, only 40 have considered themselves in a position to compete for this business.

Plan Must be Flexible

Because of the nature of the product involved, any plan for civilian meat rationing must be extremely flexible to prevent gluts or shortages as supplies of live animals and government orders fluctuate. Those who have studied the rationing problem believe that the rationing base could and should be adjusted at least weekly.

The system of rationing to be used, whether on a pound or a dollar basis, is another problem to be worked out. Britain uses a value base for fresh meat products and it seems to work out quite satisfactorily. Those favoring the rationing of meat by limiting the total numbers of dollars which could be spent for the product point out that this system would call for the fewest changes in retailing and distributing channels. It would allow a housewife to buy meat on a family preference basis, where supplies were available, or enable her to take advantage of lower prices on some kinds or cuts of meat.

Some industry experts who have studied the meat rationing problem believe that it might be possible, and desirable, to control completely retail, wholesale, and live animal prices through the consumer rationing program. By limiting the number of dollars to be spent for meat, and varying

the amount from week to week with expansion or contraction of supplies available for civilian use, they believe that a close check could be made against any undue price upturns. They say there would be price variations, but that a runaway market could be stopped by a change in the amount of money that a person could spend for meat during a week.

Dollar Volume Simplest

Rationing by dollar volume would be one of the simplest methods available. It would conform more nearly with the American way of doing business and would permit all factors in the business—packers, sausage makers, wholesalers and retailers—to participate in the job of feeding the nation under a system of modified competition. After a careful study of available supplies, minus government and lend-lease requirements, it would not be too difficult to figure out a meat base. Average prices of various meats would have to be used, and average needs. The base might be \$2.25 per week for adults in the beginning. Subsequent weeks might see the weekly meat allotment drop to \$1.90, with a decline in supplies available for civilians.

Rationing plus price limitation is the system used in England. However, there are fundamental differences between conditions in the two countries. Much of Britain's meat is imported, and in a form which minimizes the danger of spoilage. One danger of a rigid price and rationing system in this country would be that there would be spoilage if the movement of fresh meat lagged.

Moreover, meat is relatively scarce in Britain and has been relatively plentiful here.

There are others in the industry who feel that there are better ways of handling meat rationing. A group of eastern packers is on record as favoring a combination of rationing by price, plus ceilings on live animal prices. A group of southwestern cattlemen has expressed the opinion that if civilian rationing is necessary it should be handled on a pound basis, possibly with the total poundage broken down into allotments for beef, pork and lamb. The retail mechanics of handling meat under the pound system might prove

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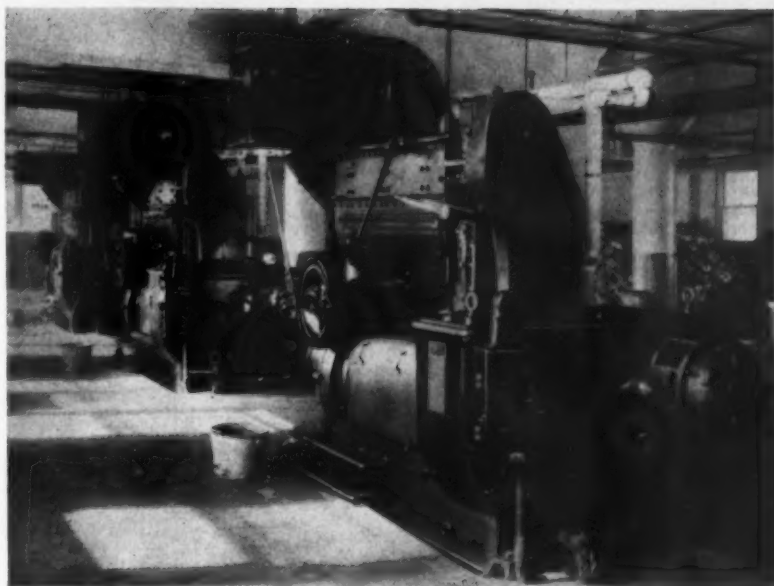
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ROCHESTER, N. Y. AND TORONTO, CANADA

a drawback to the plan, although perhaps not a serious one. While good butchers can come fairly close to cutting out a 4-lb. roast on order, there would always be the problem of being over or under the ration limit. Under the straight price system it would probably be easier to make up the 15- or 20-cent difference between the week's meat orders and the ration allowance by taking "the change" in the form of frankfurters or hamburger. But the main objection to the poundage system of rationing is its inflexibility and the danger of some types of meat piling up and spoiling.

Under any meat rationing system there remains the problem of handling the restaurant requirements. This should not be too difficult. In Britain, restaurants were originally allowed a certain percentage of their needs without quotas, and meat consumed in public eating houses was not subtracted from patrons' allotments. Probably much the same system could be used here with the extra meat needs of a restaurant allotted according to past purchases.

In addition to allowing each civilian an equitable share of the nation's meat supply, any system of rationing should also be fair to the producer. If the farmer's rights are not protected, there is danger that future supplies may be curtailed. At the present time, it may be pointed out, a condition exists which may adversely affect the nation's meat supply within less than a year. The unsettled condition of the cattle industry, especially that portion of it which feeds western range cattle before they are slaughtered, constitutes a real threat to beef supplies next spring. While numbers to be marketed are plentiful there is a serious possibility that total tonnage may be smaller if a considerable share of the cattle are 100 to 200 lbs. lighter than in normal times.

Whether by accident or intent, the better grades of grain-fed cattle have not been included in war meat orders. Whether or not civilian meat rationing could be utilized to remedy this situation remains to be seen. However, if there is any substantial shift in the beef industry from grain-fed cattle,



Wartime Maintenance Program for Expellers

(Continued from page 15.)

a week. If too dirty, it can be washed with caustic in a steam bath, dried and soaked in a good grade of light engine oil for several hours and then installed.

The tension and sprocket alignment of the various chain drives must also be checked frequently, as improper alignment, as well as the chain running too loose or too tight, causes undue wear. Pumps, too, must be kept clean and well greased.

Another point to keep in mind is not to use heat-treated steel for shear pins, but cold rolled steel. Remember that this pin is made to shear under too

much load; otherwise, damage occurs.

Good housekeeping is the first order of the day in the care of an expeller, paying dividends in cracklings of low fat and tallow or grease of low fatty-acid content. After each day's operation, the barrel should be cleaned and washed and the tempering apparatus should be cleaned by lowering the dam and allowing all material to feed out. Carelessness, such as failure to keep machine clean, forgetting proper lubrication, leaving cracklings overnight, etc.—will tend to reduce efficiency and increase frequency of parts replacement.

marketed as long yearlings, to grass and roughage-fattened cattle sold as three- and four-year-olds, there is likely to be a serious shortage in supplies at a time when the nation needs all of the meat that can be produced and processed.

Whatever the problems presented by war, price ceilings and/or rationing, the meat industry is not likely to experi-

ence the meatless days of World War I. Such a development is regarded as unlikely because of present supplies and because it would be damaging to morale and health. Packers pray fervently that there will be no meatless days since they attribute a partial eclipse of meat's popularity in the years following World War I to the dietary restrictions imposed during that conflict.

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BEMIS BRO. BAG CO.
ST. LOUIS • BROOKLYN

New Ceiling Developments

(Continued from page 11.)

The concern has killed from 50,000 to 60,000 head of hogs per year. Said Mr. Hilgemeier:

"We discovered, soon after the ceiling was put on our prices, that we could not get as much money from a dressed hog as it cost us on foot, even before we charged against it the necessary overhead, such as taxes and salaries of approximately 145 employees. Under such circumstances, of course, we could not continue to operate. The companies handling government business are able to make additional savings because there is no delivery cost to them such as there was to us in serving local trade."

While packers were adopting a "wait and see" attitude on the beef-veal ceiling regulation, there were reports that some industry factors have already asked OPA for higher ceilings under MPR 156 (covering boneless beef and some canned products sold to the armed forces and FSCC). They assert that they are supplying the government at a loss because of the high cost of their raw materials. There is little the packer can do about this loss since in some cases he is virtually being "directed" to deliver a certain amount of product to the army or another packer supplying the army.

It is reported that WPB may soon issue an order to limit steer slaughter to animals above a stated weight, because too many light steers are now being marketed.

There were unconfirmed news reports last weekend that OPA officials had intimated that livestock ceilings were being given serious consideration and might be imposed soon. Such a course has been advocated by some packers and by the Emergency Conference of Meat Packers. However, a recent letter from Price Administrator Leon Henderson to Representative C. H. Elston, who has championed the cause of Cincinnati meat packers, indicates that OPA still wishes to avoid ceilings on livestock. Administrator Henderson said:

Henderson on Livestock

"The problem of regulating prices of livestock is being considered although we wish to avoid this step, if possible. A ceiling on prices of livestock would require the allocation of supplies to all buyers which would be a tremendous task. Also, it would entail the grading of all livestock."

At the same time, Henderson said the OPA was giving "every consideration to the possible measures for establishment of more equitable ceiling prices on pork," and declared, "You may be assured that we are fully aware of the problems being encountered by meat packers and we are endeavoring to plan a program to alleviate the situation."

A little of the inflationward pressure on livestock prices was eased this week when the House approved government sale of 125 million bu. of its wheat for

livestock feeding at about 85 per cent of corn parity—about 83c a bushel. Relatively cheap feed is one of the cornerstones for the Department of Agriculture plan to increase meat production and keep livestock prices from rising too high.

However, agricultural leaders in the House are determined to push through legislation guaranteeing farmers 100 per cent of parity through loans at that level.

Coincident with this check on agricultural inflation, there were indications that the Administration may take steps to prevent further raises in wage levels.

The Senate has approved an appropriation of \$125,000,000 to run OPA, but the measure must be approved by the House which recently allowed the price agency only \$75,000,000 in its appropriation bill. None of the money is to be used for subsidies.

Procedure on Protests

Packers were reminded this week that protests must be filed under MPR 148 on pork within 60 days of the date of issuance of the regulation. The regulation was issued on May 20. However, the petition for adjustment procedure can still be followed after the expiration date for protest if the packer's situation meets the conditions of Amendment No. 1 to MPR 148.

The Office of Price Administration recently issued Amendment No. 10 to the General Maximum Price Regulation (there are still a few meat industry products subject to this regulation) which provides that any seller can file for adjustment under GMPR if a maximum price causes substantial hardship and is abnormally low compared with his competitors, and if the

SET LIMED CALF CHEEKING MAXIMUM PRICE

A specific maximum price of \$2.25 per cwt. has been established for limed calf cheekings. In announcing amendment No. 4 to revised price schedule No. 68, the OPA points out that the previous order established an unintentional reduction in price.

Originally, under provisions of price schedule 68, which sets maximum prices for hide glue stock, limed calf cheeking prices were established at \$1.00 per cwt, the same as for limed calf trimmings. In order to permit cheekings to sell at the traditionally higher price than trimmings, the regulation was changed to exclude cheekings. But when the general maximum price regulation became effective limed calf cheekings—used for the manufacture of hide glue and gelatin—fell under its provisions, as they had been excluded from the specific regulation.

Under the new order, prices were automatically lowered to \$1.00 per cwt., the highest price established during the month of March. The \$2.25 per cwt. price is effective as of May 11, 1942.

revised maximum will not "break" retail price levels.

OPA has also issued Supplementary Order No. 9 which allows a government contractor to apply for adjustment of maximums set by OPA if the ceiling impedes or threatens to impede production of a commodity or supply of a service essential to the war program. Tentative contracts may be made on the basis of the price requested in the application.

The text of Amendment No. 2 to Maximum Price Regulation No. 169 follows in italics. There were amended: 1364.58 (a), text preceding (1), 1364.62 (a) (2) and 1364.63, as set forth below:

§1364.58 Records and Reports. (a) *Not later than July 25, 1942, every person making sales subject to section 1364.52 of this Maximum Price Regulation No. 169 shall file with the Office of Price Administration in Washington, D. C., a sworn statement certifying:*

§1364.62 Definitions. (a) (2) *"Seller" means any person who sells, supplies, disposes, barters, exchanges, transfers and delivers, and contracts and offers to do any of the foregoing. Where a person makes sales from more than one place of business, each separate place of business of such person shall be deemed to be a separate seller, except that all places of business owned or controlled by the same person, and selling in the same market area, shall be regarded as a single seller. Each shipping point from which a car route or car routes originate shall be deemed a separate seller. If more than half of the sales at any one place of business are sales of kosher cuts or of cuts derived from kosher carcasses, or if more than half of such sales are to the hotel and restaurant trade, the sales at such place of business shall not be included in sales at any other place of business in computing maximum prices.*

1364.63 Effective Date. *Maximum Price Regulation No. 169 (1364.51 to 1364.66) shall become effective July 13, 1942, except that it shall not become effective until July 20, 1942, as to sales of sausage, or as to sales by any seller of product derived from cattle or calves not slaughtered by such seller.*

(a) *Amendment No. 1 (1364.52)(a)(3) (iii), (a) (4), 1364.57 (b), 1364.60 (a), 1364.62 (a) (9), (a) (10), 1364.63 (a), 1364.51 and headnote 1364.52 (a) (2) (ii), (a) (3), (b), 1364.53 text preceding (a), (c) (1), 1364.55, 1364.60 headnote, 1364.62 (a) (2), (a) (4), (e) (6). Text of 1364.57 designated (a), text of 1364.60 designated (b) to Maximum Price Regulation No. 169 shall become effective July 13, 1942, except that it shall not become effective until July 20, 1942, as to sales of sausage or as to sales by any seller of product derived from cattle or calves not slaughtered by such seller.*

(b) *Amendment No. 2 (1364.58 (a) text preceding (1), 1364.62 (a) (2) and 1364.63) to Maximum Price Regulation No. 169 shall become effective July 13, 1942.*

MARKET SUMMARY

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L. C. L. Prices.....34	Livestock.....40

Hogs and Pork

HOGS

Chicago hog market this week: Prices are steady to 10c lower for the week.

	Thurs.	Week ago
Chicago, top	\$14.85	\$14.85
4 day avg.....	14.25	14.35
Kan. City, top.....	14.35	14.40
Omaha, top	14.20	14.25
St. Louis, top.....	14.85	14.70
Corn Belt, top.....	14.25	14.30
Buffalo, top.....	15.65	15.35
Pittsburgh, top	15.25	15.00
Receipts—20 markets		
4 days	305,000	365,000
Slaughter—		
27 points*	610,057	752,098
Cut-out	180-	220-
results	220 lb.	240 lb.
This week.....	-1.09	-1.13
Last week.....	-1.13	-1.14

PORK

Chicago carlot pork:

Green hams,			
all wts.	24% @ 25%	24% @ 25%	
Loins, all wts.	22 1/2 @ 27 1/2	22 @ 27 1/2	
Bellies, all wts.	15% @ 16	15% @ 16	
Picnics,			
all wts.	23 1/2 @ 23 1/2	23 1/2 @ 23 1/2	
Reg. trim'ngs.	22 1/2	22 1/2	

New York:

Loins, all wts.	24 @ 31	24 @ 30
Butts, all wts.	29 @ 32	29 @ 31

Boston:

Loins, all wts.	24 @ 31	24 @ 30
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Philadelphia:

Loins, all wts.	26 @ 30	24 @ 30
Butts, all wts.		29 1/2 @ 31 1/2

LARD

Lard—Cash	12.70	12.70
Loose	11.90	11.90
Leaf	12.40	12.40

*Week ended July 11.

Cattle and Beef

CATTLE

Chicago cattle market this week: All steers 25c to 50c higher. Cows and bulls close fully 25c lower with weak undertone.

	Thurs.	Week ago
Chicago steer, top ..	†\$14.65	†\$14.40
4 day avg.	13.10	13.00
Kan. City, top.....	13.75	13.65
Omaha, top	13.25	13.50
St. Louis, top.....	14.00	14.25
St. Joseph, top.....	13.65	13.35
Bologna bull top....	11.75	12.00
Cutter cow top.....	8.40	8.75
Canner cow top....	7.25	7.75

Receipts—20 markets

4 days	170,000	199,000
--------------	---------	---------

Slaughter—

27 points*	158,460	194,226
------------------	---------	---------

BEEF

Steer carcass, good
700-800 lbs.

Chicago ..	\$19.50 @ 20.50	\$20.00 @ 21.50
Boston ...	20.50 @ 21.50	20.50 @ 21.50
Phila.	20.00 @ 21.50	20.50 @ 21.50
New York.	20.50 @ 21.50	20.50 @ 21.50

Dr. canners, Northern

350 lbs. up.....	.14%	.14%
Cutters, 400 @ 450 lbs..	.15%	.15%
Cutters, 450 lbs. up...	.15%	.15%

Bologna bulls,

600 lbs. up.....	.15%	.16%
------------------	------	------

*Week ended July 11.

†Choice grades absent.

Chicago prices used in compilations unless otherwise specified.

U. S. STORAGE STOCKS

July 1 (lbs.)

Pork	524,492,000
Beef	82,233,000
Lard	94,207,000
All meats	722,427,000

By-Products

HIDES

	Thurs.	Week ago
Chicago hide market nominal.		
Native cows15 1/2	.15 1/2
Kipskins20	.20
Calfskins25 1/4	.25 1/4
Shearlings	2.15	2.15
New York hide market nominal.		
Native cows15 1/2	.15 1/2

TALLOW, GREASES, ETC.

New York tallow market quiet.		
Extra	9.71 1/4	9.71 1/4
Chicago tallow market inactive.		
Prime	9.71 1/4	9.71 1/4
Chicago greases easier.		
White	9.71 1/4	9.71 1/4
New York greases weak.		
White	9.71 1/4	9.71 1/4

Chicago By-Products:

Tankage (low test) ..	1.21	1.21
11-12% tankage....	5.37	5.37
Blood	5.75	5.75

Digester tankage

60%	71.00	71.00
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Cottonseed oil,

Val. & S. E.....	.12%	.12%
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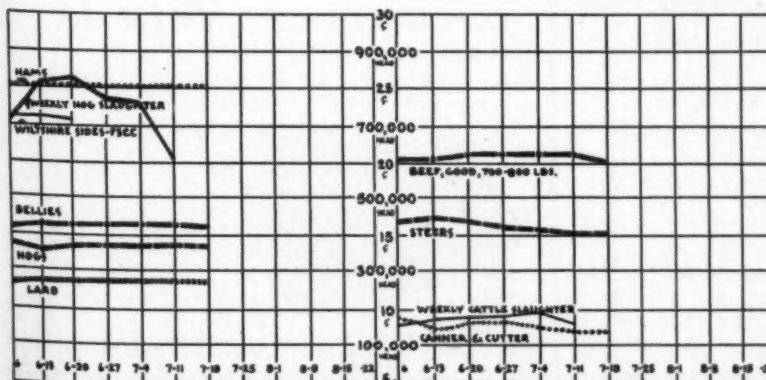
BUSINESS INDICATORS

Income Payments (1935-39=100)

	May 1942	May 1941
Total payments ..	162.7	133.6
Salaries	175.3	141.5

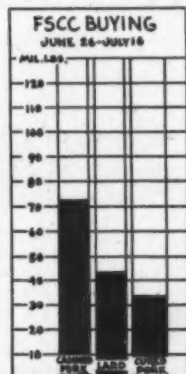
Payrolls (1923-25=100)

Meat packing....	170.6	133.1
All industries	192.6	144.1



PRICES, KILL AND FSCC BUYING

Curves in the first column chart show trends of wholesale pork and hog prices and hog kill. Second column curves show price trends for steers and canner and cutter cows, good beef and weekly cattle slaughter at 27 market points.



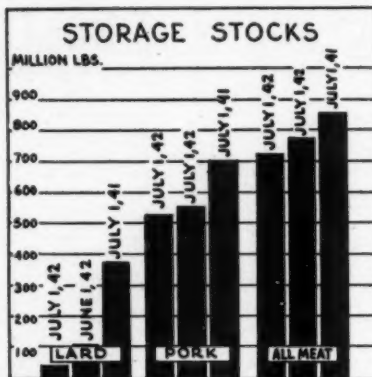
Smaller Storage Stocks Reflect Big Consumption

ALTHOUGH last month's meat production was estimated at new high levels for the period, the industry was forced to draw on storage stocks to supply the enormous consumer demand. Per capita consumption of meat in the U. S. was again high, but a big share of the meat processed went on lend-lease account. Consequently, cold storage holdings of all meats dropped off about 52 million lbs.

Practically all items showed downward revisions during June compared with a month earlier, with the greatest declines in pork and beef. Holdings of the former amounted to 524,492,000 lbs. on the first of July, a loss of over 35 million lbs. in one month. Pork stocks a year earlier amounted to 703,893,000 lbs. July 1 pork holdings this year were only slightly smaller than the 1937-41 average.

Around 30 million lbs. of frozen pork was released from freezers compared with total holdings a month earlier, while pickled cured pork declined about 5 million lbs. D.S. in process and D.S. cured and pickled in process had slightly larger totals than at the close of May.

Even though beef holdings were re-



duced about 17 million lbs. during June, stocks at 82,233,000 lbs. were largest for the month since 1920. All classes of beef—frozen, in process of cure and cured—were being held in lighter volume than a month earlier.

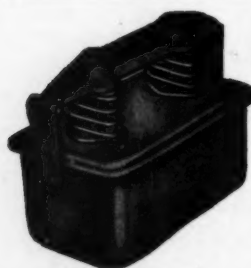
On July 1, 1941, storage stocks of lard reached a new all-time high point, when holdings rose to 374,747,000 lbs. Several times during the course of that year, lard stocks rose above the 300

million lb.-mark—a figure never before attained. On July 1 this year, stocks had declined to 94,207,000 lbs., one of the smallest totals reported for the month. Huge lend-lease buying and broad local demand have been responsible for the big drop in holdings. Declines have been registered each month since the high point was reached a year ago.

Other meat items showed minor changes. Lamb and mutton in storage on July 1 totaled 5,481,000 lbs., compared with 5,711,000 lbs. a month earlier and 3,638,000 lbs. on the same date last year. Trimmings maintained their high mark, 110,211,000 lbs. being held compared with 109,906,000 lbs. a month earlier and only 74,645,000 lbs. at the same time last year.

The FSCC and SMA reported that they were holding 60,226,000 lbs. of pork, 1,486,000 lbs. of lard and 1,352,000 lbs. of frozen boneless beef in cold storage warehouses outside of processors' plants. These holdings were included in total stocks.

	July 1, '42	June 1, '41	5 Yr. Av.
	lbs.	lbs.	lbs.
Beef, frozen...	65,088,000	81,164,000	85,742,000
In cure.....	12,814,000	13,813,000	8,658,000
Cured.....	4,331,000	4,068,000	4,652,000
Pork, frozen...	188,940,000	232,577,000	218,851,000
D.S. in cure...	66,536,000	64,435,000	49,552,000
D.S. cured...	66,557,000	46,150,000	40,121,000
S.P. in cure...	139,743,000	138,729,000	151,495,000
S.P. cured...	72,714,000	77,958,000	90,048,000
Lamb & mut.			
Froz.	5,481,000	5,711,000	2,610,000
Froz. & cured			
trmgs., etc.	110,211,000	109,906,000	70,722,000
Lard	94,207,000	110,405,000	229,769,000
Rendered			
pork fat....	8,340,000	7,590,000



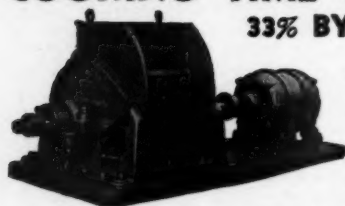
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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., July 16, 1942

REGULAR HAMS

	Green	18.P.
8-10	25 1/2	26
10-12	25 1/2	26
12-14	25 1/2	25 1/2
14-16	25 1/2	25
10-16 range	24 1/2

BOILING HAMS

	Green	18.P.
16-18	24	25
18-20	24 1/2	24 1/2
20-22	23 1/2	24 1/2
16-20 range	23 1/2
16-22 range	23 1/2

SKINNED HAMS

	Fresh & Fr. Fran.	18.P.
10-12	25	25 1/2
12-14	25 1/2	27 1/2
14-16	26 @ 26 1/2	26 1/2
16-18	26 @ 26 1/2	26 1/2
18-20	25 1/2 @ 26	26
20-22	25 1/2 @ 26	26
22-24	25 1/2 @ 26	25 1/2
24-26	25 1/2 @ 26	25 1/2
26-28	25 1/2 @ 26	25 1/2
28-30	25 1/2 @ 26	25 1/2
25-up, 2's inc.	25 1/2 @ 26

PICNICS

	Green	18.P.
4-6	23 1/2	24 n
6-8	23 1/2	24 1/2 n
8-10	23 1/2	23 1/2 n
10-12	23 1/2	23 1/2 n
12-14	23 1/2	23 1/2 n
8-up, 2's inc.	23 1/2	23 1/2 n

Short shank 1/2 over.

BELLIES

(Square Cut Seedless)

	Green	18.P.
6-8	19 1/2	20 1/2
8-10	19 1/2	20 1/2
10-12	19 1/2 @ 19 1/2	20 1/2
12-14	17 1/2	18 1/2
14-16	17 1/2	18 1/2
16-18	17 1/2	18 1/2

†Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES

18-20	16 1/2
20-25	15 1/2 @ 16

D. S. BELLIES

	Clear	Rib
16-18	16 n
18-20	16
20-25	15 1/2 @ 16	15 1/2
25-30	15 1/2 @ 16	15 1/2
30-35	15 1/2 @ 16	15 1/2
35-40	15 1/2 @ 16	15 1/2
40-50	15 1/2	15 1/2

D. S. FAT BACKS

6-8	11 1/2
8-10	11 1/2 @ 11 1/2
10-12	12
12-14	12 1/2
14-16	12 1/2
16-18	12 1/2
18-20	12 1/2
20-25	12 1/2

OTHER D. S. MEATS

Regular plates	6-8	12 n
Clear plates	4-6	10
D. S. Jowl butts	10 1/2
S. F. Jowls	10 1/2
Green square jowls	11 1/2 @ 12 1/2
Green rough jowls	10 @ 10 1/2
Green skin'd jowls l.c.l.	13 @ 14

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, July 11	12.70n	11.90b	12.40ax
Monday, July 13	12.70n	11.90b	12.40ax
Tuesday, July 14	12.70n	11.90b	12.40ax
Wednesday, July 15	12.70n	11.90b	12.40ax
Thursday, July 16	12.70n	11.90b	12.40ax
Friday, July 17	12.70n	11.90b	12.40n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	13 1/2
Kettle rend., tierces, f.o.b. Chgo.	14 1/2
Leaf, kettle rend., tierces, f.o.b. Chgo.	14 1/2
Neutral, tierces, f.o.b. Chicago.	13 1/2
Shortening, tierces, c.a.f.	16 1/2

FUTURE PRICES

MONDAY, JULY 13, 1942

LARD:

July	12.70ax
Sept.	12.80n
Oct.	12.80b
Dec.	12.85n

No sales.
Open interest: July 4; Sept. 35; Dec. 12; total, 51 lots.

TUESDAY, JULY 14, 1942

LARD:

July	12.70n
Sept.	12.80n
Oct.	12.82 1/2 b
Dec.	12.85n

No sales.
Open interest: July 4; Sept. 35; Dec. 12; total, 51 lots.

WEDNESDAY, JULY 15, 1942

LARD:

July	12.70n
Sept.	12.80n
Oct.	12.82 1/2 ax
Dec.	12.85n

Sales: Oct. 1.
Open interest: July 4; Sept. 35; Oct. 1; Dec. 12; total, 52 lots.

THURSDAY, JULY 16, 1942

LARD:

July	12.70n
Sept.	12.80n
Oct.	12.82 1/2 ax
Dec.	12.85b

Sales: Oct. 1.
Open interest: July, 4; Sept., 35; Oct., 2; Dec., 12; total, 53 lots.

FRIDAY, JULY 17, 1942

LARD:

July	12.67 1/2	12.70	12.67 1/2	12.70b
Sept.	12.70	12.70	12.70	12.80b
Oct.	12.82 1/2	12.82 1/2	12.82 1/2	12.82 1/2 ax
Dec.	12.85	12.85	12.85	12.87 1/2 b

(Key: b—bid; ax—asked; n—nominal)

STOCKS AT SEVEN MARKETS

Storage stocks of lard at the seven markets dwindled further during June and on the first of this month were down to 35,549,306 lbs., almost 10 million lbs. under holdings of a month earlier. On June 30 a year ago, there was more than 229 million lbs. in storage. The total for the last day of June this year was one of the smallest reported in years.

Meat stocks showed very little change. The total for all meats at 151,436,909 lbs. compared with 153,894,580 lbs. a month earlier and 213,276,590 lbs. for the corresponding time of 1941. Holdings of all kinds of S.P. and D.S. meats were sharply under those reported for the same time of last year.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on June 30, 1942, with comparisons, as especially compiled by THE NATIONAL PROVISIONER:

	June 30, 1942	May 31, 1942	June 30, 1941
Total S.P. meats	91,230,590	100,662,376	147,295,197
Total D.S. meats	35,928,759	31,625,956	40,123,248
Other cut meats	24,277,551	21,606,248	25,858,145
Total all meats	151,436,909	153,894,580	213,276,590
P.S. lard	23,748,142	35,875,740	205,010,105
Other lard	11,801,164	9,385,689	24,068,191
Total lard	35,549,306	45,261,429	229,078,296
S.P. regular hams	13,489,009	14,874,263	17,965,378
S.P. skinned hams	30,070,050	30,164,214	57,359,646
S.P. bellies	44,281,854	46,837,810	60,607,281
S.P. picnics	3,457,417	2,777,089	11,197,992
D.S. bellies	22,163,361	18,298,891	26,521,430
D.S. fat backs	13,765,398	13,327,065	12,853,818

The payroll allocation plan builds a sound bond program for your employees.

CUT-OUT LOSS AGAIN ON ALL HOGS OVER \$1 PER CWT.

(Chicago costs and prices, first four days of week.)

Very little improvement was made on cut-out values of hogs this week as live costs held close to highest levels in years. Heavies, with \$1.30 per cwt. loss, showed the poorest results, although other weights were not far behind. Cut-out results have been on the minus side without interruption since the first week in March.

	180-220 lbs.			220-240 lbs.			240-270 lbs.		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams	14.00	24.8	\$3.47	14.00	24.1	\$3.37	13.80	23.5	\$3.24
Picnics	5.70	23.4	1.33	5.90	22.2	1.30	5.50	22.2	1.26
Boston butts	4.00	28.5	1.14	4.10	28.3	1.16	4.00	28.3	1.13
Loins (blade in)	9.90	26.3	2.60	9.80	25.6	2.51	9.70	24.4	2.36
Bellies, S. P.	11.00	19.3	2.12	9.70	19.0	1.84	7.90	17.0	1.34
Bellies, D. S.	12.10	15.0	.32	4.00	14.9	.60
Fat backs	1.00	10.3	.10	3.00	10.7	.32	4.20	15.0	.60
Plates and jowls	2.80	10.9	.28	2.80	10.9	.28	3.30	10.9	.33
Raw leaf	2.10	12.0	.25	2.10	12.0	.25	2.10	12.0	.25
P. S. lard, rend., wt.	12.40	11.9	1.48	11.40	11.9	1.42	10.00	11.9	1.26
Spareribs	1.60	15.5	.25	1.60	13.5	.22	1.60	11.8	.19
Trimnings	3.00	22.3	.67	2.80	22.3	.62	2.80	22.3	.62
Feet, tails, neckbones	2.0014	2.0013	2.0013
Offal and miscellaneous484848
TOTAL YIELD AND VALUE	69.50	14.31	71.00	14.22	71.50	13.80
Cost of hogs per cwt.	\$14.66	\$14.68	\$14.50
Condemnation loss080808
Handling and overhead665952
TOTAL COST PER CWT.	\$15.40	\$15.35	\$15.10
ALIVE	14.31	14.22	13.80
TOTAL VALUE	1.09	1.13	1.30
Loss per cwt.	1.13	1.14	1.31

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,
	Week ended	1941
	July 16, 1942	per lb.
Prime native steers—		
400-600	nominal	19 1/4 @ 20
600-800	nominal	19 1/4 @ 20
800-1000	nominal	20
Good native steers—		
400-600	20 1/4 @ 21 1/4	16 1/4 @ 17
600-800	20 1/4 @ 21 1/4	16 1/4 @ 17
800-1000	20 1/4 @ 21 1/4	16 1/4 @ 17
Medium steers—		
400-600	19 1/4 @ 20	15 1/4 @ 16
600-800	19 1/4 @ 20	15 1/4 @ 16
800-1000	19 1/4 @ 20	15 1/4 @ 16
Heifers, good, 400-600	20 @ 21	16 1/4
Cows, 400-600	17 1/4	13 1/4 @ 14 1/4
Hind quarters, choice—	23 1/4	22 1/4
Fore quarters, choice—	19	14 1/4

Beef Cuts

Steer loins, choice, 60/65	38	33 1/4
Steer loins, No. 1	36	28 1/4
Steer loins, No. 2	34	25
Steer short loins, choice, 30/35.45	44 1/4	
Steer short loins, No. 1	38	
Steer short loins, No. 2	31 1/4	
Steer loin ends (hips)	29	
Steer loin ends, No. 2	27	
Cow loins	20	
Cow short loins	20	
Cow loin ends (hips)	21	
Steer ribs, choice, 30/40	25	
Steer ribs, No. 1	24	
Steer ribs, No. 2	23	
Cow ribs, No. 2	18	
Cow ribs, No. 3	17	
Steer rounds, choice, 80/100	23	
Steer rounds, No. 1	19 1/4	
Steer rounds, No. 2	18 1/4	
Steer chuck, choice, 80/100	19 1/4	
Steer chuck, No. 1	19	
Cow rounds	18 1/4	
Cow chuck	17 1/4	
Steer plates	13 1/4	
Medium plates	13 1/4	
Briskets No. 1	18	
Cow navel ends	11	
Steer navel ends	12	
Fore shanks	13	
Hind shanks	10	
Strip loins, No. 1 bbls.	70	
Strip loins, No. 2	40	
Sirloin butts, No. 1	38	
Sirloin butts, No. 2	36	
Beef tenderloins, No. 1	65	
Beef tenderloins, No. 2	63	
Rump butts	28	
Flank steaks	28	
Shoulder clods	24	
Hanging tenderloins	16	
Insides, green, 12/18 range	19	
Outsides, green, 8 lbs. up	26	
Kauckles, green, 8 lbs. up	25	

Beef Products

Brains	10	6
Hearts	15	11
Tongues	20	18
Sweetbreads	27 1/4	24
Tripe, plain	10	10
Tripe, H. C.	15	15
Livers	28	25
Kidneys	10	8

Veal

Choice carcass	23	19 1/4
Good carcass	21 1/4	18 1/4
Good saddles	27	24
Good racks	18	14 1/4
Medium racks	16	13

Veal Products

Brains, each	15	10
Sweetbreads	43	31
Calf livers	58	55

Lamb

Choice lambs	26	21
Medium lambs	24	20
Choice saddles	30	26
Medium saddles	28	23
Choice fores	23	20
Medium fores	21	19
Lamb fries	28	25
Lamb tongues	17	17
Lamb kidneys	25	18

Mutton

Heavy sheep	12	8
Light sheep	11	11
Heavy saddles	14	13
Light saddles	18	10
Heavy fores	10	6
Light fores	12	8
Mutton legs	17	15
Mutton loins	12	12
Mutton stew	8	8
Sheep tongues	11	11
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	27 1/4	25
Picnics	27	18
Skinned shoulders	28 1/4	19
Tenderloins	39	30
Spareribs	17 1/4	14
Back fat	14 1/4	10
Boston butts	30 1/4	22
Boneless butts, cellar		
trim, 2/4		
Hocks	19 1/4	25
Tails	14 1/4	13
Neck bones	5 1/4	9
Slip bones	10	4
Blade bones	21	16
Pigs' feet	4 1/4	4 1/4
Kidneys, per lb.	9	6 1/4
Livers	15 1/4	14
Brains	12	8
Ears	7 1/4	6
Snouts	7 1/4	6
Heads	8 1/4	6
Chitterlings		6

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs.		
parchment paper	30	@ 31
Fancy skinned hams, 14/16 lbs.		
parchment paper	31 1/4	@ 32 1/4
Standard reg. hams, 14/16 lbs. plain		
Picnics, 4/8 lbs. short shank, plain	28 1/4	@ 29 1/4
Fancy bacon, 6/8 lbs. plain	29 1/4	@ 30 1/4
Standard bacon, 6/8 lbs. plain	28 1/4	@ 30
No. 1 beef sets, smoked	48	@ 49
Insides, 5/9 lbs.	46	@ 47
Outsides, 5/9 lbs.	46	@ 47
Kauckles, 5/9 lbs.	46	@ 47
Cooked hams, choice, skin on, fattened	48	
Cooked hams, choice, skinless, fattened	48	
Cooked picnics, skin on, fattened	nominal	
Cooked picnics, skinned, fattened	nominal	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$23.75	@ 24.25
Lamb tongue, short cut, 200-lb. bbl.	65.50	
Regular tripe, 200-lb. bbl.	25.50	
Honeycomb tripe, 200-lb. bbl.	28.00	
Pocket honeycomb tripe, 200-lb. bbl.	31.50	

BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces	\$22.75	@ 23.25
80-100 pieces	22.50	@ 23.00
100-125 pieces	22.25	@ 22.75
Clear plate pork, 25-35 pieces	22.50	@ 23.00
Bean pork	25.00	
Brisket pork	35.00	
Plate beef	28.00	
Extra plate beef	28.50	

SAUSAGE MATERIALS

(Packed bales.)

Regular pork trimmings	22 1/4	
Special lean pork trimmings 85%	32	@ 32 1/4
Extra lean pork trimmings 95%	34	@ 34 1/4
Pork cheek meat (trimmed)	19 1/4	@ 20 1/4
Pork hearts	12 1/4	@ 13
Pork livers	9	@ 9 1/4
Native boneless bull meat (heavy)	19 1/4	
Boneless chucks	19	
Shank meat	18	
Beef trimmings	15 1/4	
Dressed carcasses, 300 lbs. and up	14	@ 14 1/4
Dressed cutter cows, 400-500 lbs.	15	@ 15 1/4
Dr. bologna hams, 600 lbs. and up	15 1/4	
No. 1 canner trim	15	

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	87 1/4	
Country style sausage, fresh in link	32 1/4	
Country style sausage, fresh in bulk	30 1/4	
Country style sausage, smoked	36	
Frankfurters, in sheep casings	31	
Frankfurters, in hog casings	31	
Skinned frankfurters	29	
Bologna in beef bungs, choice	25	
Bologna in beef middles, choice	23 1/4	
Liver sausage in beef rounds	21 1/4	
Liver sausage in hog bungs	23 1/4	
Smoked liver sausage in hog bungs	31	
Head cheese	29	
New England luncheon specialty	33 1/4	
Minced luncheon specialty, choice	27	
Tongue and blood	29	
Blood sausage	24	
Sausage	19 1/4	
Polish sausage	33	

DRY SAUSAGE

Cervelat, choice, in hog bungs	56	
Thuringer	29	
Farmer	41	
Holsteiner	41	
N. C. salami	43	
Milano, salami, choice, in hog bungs	50	
N. C. salami, new condition	31	
Frisses, choice, in hog middles	54	
Genoa style salami, choice	62	
Peppercorn	49	
Madrigal, new condition	28	
Capicola (cooked)	52	
Italian style hams	45 1/4	

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hae. stock).	\$ 8.75
In 400-lb. bbls., delivered.	
Saltpeter, less than 100 lbs. f.o.b. N. Y.	8.00
Dbl. red, granulated	12.00
Small crystals	12.00
Medium crystals	12.00
Large crystals	14.00
Pure rid. gran. nitrate of soda	4.00
Pure rid. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	8.74
Standard gran., f.o.b. refiners (2%)	8.48
Packers' curing sugar, 250 lb. bags	
f.o.b. Reserve, I.A., less 2%	5.18
Dextrose, in car lots, per cwt. (cotton)	4.84
in paper bags	4.76

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/4 to 1 1/2 in.	
180 pack	16 @ 18
Domestic rounds, over 1 1/2 in.	
140 pack	35 @ 38
Export rounds, wide, over 1 1/2 in.	46 @ 48
Export rounds, medium, 1 1/4 to 1 1/2 in.	25 @ 27
Export rounds, narrow, 1 1/4 in. or under	24
No. 1 weasands	.06 @ .07
No. 2 weasands	.04 @ .05
No. 1 bungs	.18 @ .20
No. 2 bungs	.12
Middles, medium, 1 1/4 @ 2 in.	.50
Middles, select, wide, 2 1/4 @ 2 1/2 in.	.80 @ .85
Middles, select, extra, 2 1/4 @ 2 1/2 in.	.90 @ 1.00
Middles, select, extra, 2 1/4 in. & up	1.35
Dried or salted bladders:	
12-15 in. wide, flat	1.10 @ 1.25
10-12 in. wide, flat	.65 @ .85
8-10 in. wide, flat	.40
6-8 in. wide, flat	.25 @ .30
Hog casings:	
Extra narrow, 29 mm. & dn.	2.80
Narrow mediums, 29 @ 32 mm.	2.80
Mediums, 32 @ 35 mm.	1.90 @ 2.00
English, medium, 35 @ 38 mm.	1.70
Wide, 38 @ 43 mm.	1.60
Extra wide, 43 mm.	1.40 @ 1.50
Export bungs	.21 @ .22
Large prime bungs	.25
Medium prime bungs	.16 @ .17
Small prime bungs	.10
Middles, per set	.20 @ .31

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	40	48
Resifted	42	45
Chili pepper	41	
Powder	41	
Cloves, Amboy	40	48
Zanzibar	23 1/4	28
Ginger, African	50	57
Mace, Fancy Banda	1.15	1.35
East Indies	1.12	1.12
East & West Indies Blend	1.00	
Mustard flour, fancy	24	
No. 1	22	
Nutmeg, fancy Banda	.67	.75
East Indies	.60	.67
East & West Indies Blend	.60	
Paprika, Spanish	60	65
Pepper Cayenne	37	
Red No. 1	18	34
Black Malabar	11	15
Black Lampung	9	19
Pepper, white Singapore	15 1/4	19 1/4
Mustok	15 1/4	19 1/4
Packers	18	

SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.35	1.49
Cumin seed	21	25 1/4
Coriander Morocco bleached	18 1/4	
Coriander Morocco natural No. 1	17 1/4	19 1/4
Mustard seed, fancy yellow	25	
American	12	
Marjoram, Chilean	60	66
Oregano	18	18

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2637 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, dressed.....	22	@23 1/4
Choice, native, light.....	22	@23 1/4
Native, common to fair.....	20	@21 1/4

Western Dressed Beef

Native steers, good, 600-800 lbs.....	21	@22
Native choice yearlings, 400-600 lbs.....	22	@23
Good to choice heifers.....	20	@21
Good to choice cows.....	19	@20
Common to fair cows.....	17 1/2	@18 1/2
Fresh bologna bulls.....	17 1/2	@18 1/2

BEEF CUTS

	Western	City
No. 1 ribs, prime.....	28	@30
No. 2 ribs.....	26	@28
No. 3 ribs.....	25	@26
No. 1 loins, prime.....	28	@30
No. 2 loins.....	26	@28
No. 3 loins.....	25	@26
No. 1 hinds and ribs.....	26	@28
No. 2 hinds and ribs.....	25	@26
No. 1 rounds.....	22	@24
No. 2 rounds.....	22	@23
No. 3 rounds.....	21	@22
No. 1 chucks.....	20	@21
No. 2 chucks.....	19	@20
No. 3 chucks.....	18	@19
Balls, reg. 4/6 lbs. av.....	19	@20
Balls, reg. 6/8 lbs. av.....	26	@34
Tenderloins, steers.....	50	@55
Tenderloins, cows.....	30	@40
Tenderloins, bulls.....	40	@50
Shoulder clods.....	24	@25

DRESSED VEAL

Good.....	21 1/2	@22 1/4
Medium.....	21	@22
Common.....	20	@21

DRESSED SHEEP AND LAMBS

Spring lambs, good to choice.....	23	@24
Spring lambs, good to medium.....	22	@23
Spring lambs, medium.....	21	@22
Sheep, good.....	10	@11
Sheep, medium.....	8	@9
Spring lambs, good to choice.....	27	@28
Spring lambs, medium to good.....	26	@27

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	21.00
head on; leaf fat in.....	
Pigs, small lots (100 lbs. down)	21.00
head on; leaf fat in.....	21.00 1/4

FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10/12 lbs.....	28 1/2	@29 1/4
Shoulders, 10/12 lbs.....	27 1/2	@28 1/4
Butts, regular, 4/6 lbs.....	30 1/2	@32
Hams, regular, 10/12 lbs.....	27	@28
Hams, skinned, fresh, 10/12 lbs.....	28	@29
Picnics, fresh, 6/8 lbs.....	26	@27
Pork trimmings, 80/85% lean.....	26 1/2	@27 1/2
Pork trimmings, regular, 50% lean.....	22 1/2	@23 1/2
Spareribs, medium.....	18 1/2	@19 1/2
Pork loins, fresh, 10/12 lbs.....	28 1/2	@29 1/4
Shoulders, 6/8 lbs. av.....	27	@28
Butts, regular, 1 1/3 lbs.....	30 1/2	@32
Hams, regular, fresh, 10/12 lbs.....	28	@29
Hams, skinned, regular, 10/12 lbs.....	28 1/2	@29 1/2
Picnics, fresh, 4/6 lbs.....	26	@27
Pork trimmings, extra lean, 80/85% lean.....	26 1/2	@27 1/2
Pork trimmings, regular, 50% lean.....	22 1/2	@23 1/2
Spareribs, medium.....	20	@21
Boston butts, 4/6 lbs.....	31	@32

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	51
Cooked hams, choice, skinless, fattened.....	53 1/4

SMOKED MEATS

Regular hams, 8/10 lbs. av.....	32	@34
Regular hams, 10/12 lbs. av.....	32	@34
Regular hams, 12/14 lbs. av.....	32	@34
Skinned hams, 10/12 lbs. av.....	33	@35
Skinned hams, 12/14 lbs. av.....	33	@35
Skinned hams, 16/18 lbs. av.....	32	@34
Skinned hams, 18/20 lbs. av.....	32	@34
Picnics, 6/8 lbs. av.....	28	@29
Picnics, 4/6 lbs. av.....	28	@29
Bacon, boneless, western.....	29	@31
Bacon, boneless, city.....	28	@30
Beef tongue, light.....	22	@23
Beef tongue, heavy.....	30	@32

BUTCHERS' FAT

Shop fat.....	\$4.00 per cwt.
Breast fat.....	5.00 per cwt.
Edible suet.....	5.75 per cwt.
Isedible suet.....	5.50 per cwt.

GREEN CALFSKINS

	5-7 1/4	9 1/4	12 1/4	14-18
Prime No. 1 veals.....	23	26	3.30	3.55
Prime No. 2 veals.....	21	26	3.00	3.25
Buttermilk No. 1.....	18	23	2.80	3.05
Buttermilk No. 2.....	17	22	2.65	2.90
Branded grubs.....	12	17	1.85	2.10
Number 3.....	12	17	1.85	2.10

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, July 16, 1942:

Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. ¹	\$20.50@21.50		\$21.50@22.50	\$21.50@22.50
500-600 lbs. ¹	20.50@22.00	\$21.00@22.00	21.50@22.50	21.50@22.50
600-700 lbs. ¹	20.50@22.00			
700-800 lbs. ¹	20.50@22.00			
STEER, Good:				
400-500 lbs. ¹	19.50@20.50		20.50@21.50	20.00@21.50
500-600 lbs. ¹	19.50@20.50	20.50@21.50	20.50@21.50	20.00@21.50
600-700 lbs. ¹	19.50@20.50			
700-800 lbs. ¹	19.50@20.50	20.50@21.50	20.50@21.50	20.00@21.50
STEER, Commercial:				
400-600 lbs. ¹	18.00@19.50		19.50@20.50	19.00@20.00
600-700 lbs. ¹	18.00@19.50	19.50@20.50	19.50@20.50	19.00@20.00
STEER, Utility:				
400-600 lbs. ¹	17.00@18.00		18.00@19.50	
COW, All Weights:				
Commercial.....	17.50@18.00	18.00@18.50	18.50@19.00	
Utility.....	17.00@17.50	17.50@18.00	17.50@18.50	18.00@18.50
Cutter.....	16.00@17.00			17.50@18.00
Fresh Veal and Calf: ²				
VEAL, Choice:				
80-130 lbs.....	21.00@22.00	22.00@24.00	22.00@24.00	22.00@24.00
130-170 lbs.....			22.00@23.00	
VEAL, Good:				
50-80 lbs.....	19.00@20.00	20.00@22.00	20.00@22.00	21.00@22.00
80-130 lbs.....	20.00@21.00	20.00@23.00	20.00@23.00	21.00@22.00
130-170 lbs.....			20.00@22.00	
VEAL, Commercial:				
50-80 lbs.....	17.00@19.00	18.00@20.00	18.00@21.00	19.00@20.00
80-130 lbs.....	18.00@20.00	18.00@21.00	18.00@21.00	19.00@20.00
130-170 lbs.....			18.00@21.00	
VEAL, Utility:				
All weights.....	15.50@17.00	17.50@18.50	17.00@19.50	
Fresh Lamb and Mutton:				
SPRING LAMB, Choice:				
30-40 lbs.....	25.00@26.50	27.00@28.00	27.00@28.00	27.00@29.00
40-45 lbs.....	25.00@26.50	26.00@28.00	26.50@27.50	27.00@29.00
45-50 lbs.....	24.50@26.00	26.00@28.00	26.50@27.50	27.00@29.00
50-60 lbs.....	24.50@26.00	26.00@27.00	26.50@27.50	28.00@27.00
SPRING LAMB, Good:				
30-40 lbs.....	23.50@25.00	25.00@27.00	26.00@27.00	26.00@27.00
40-45 lbs.....	23.50@25.00	25.00@26.00	25.50@26.50	26.00@27.00
45-50 lbs.....	23.50@24.00	25.00@26.00	25.50@26.50	26.00@27.00
50-60 lbs.....	23.00@24.00	24.50@25.50	25.00@26.00	
SPRING LAMB, Commercial:				
All weights.....	20.50@23.50	20.00@23.00	22.00@25.00	22.00@26.00
SPRING LAMB, Utility:				
All weights.....	18.00@20.00	18.00@21.00	19.00@21.00	19.00@22.00
YEARLING, All weights:				
Choice.....				
Good.....	20.00@23.00	22.00@24.00	22.00@25.00	22.00@24.00
Commercial.....	18.00@20.00	19.00@22.00	19.00@22.00	19.00@22.00
Utility.....	15.00@18.00	16.00@19.00	17.00@19.00	17.00@19.00
MUTTON (Ewe), 70 lbs. down:				
Good.....	10.00@12.00	10.50@12.00	11.00@12.00	10.00@11.00
Commercial.....	8.00@10.00	9.50@10.50	10.00@11.00	9.00@10.00
Utility.....	7.00@8.00	8.50@9.50	9.00@10.00	8.00@9.00
Fresh Pork Cuts: ⁴				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.....	27.00@28.00	29.00@31.00	28.00@31.00	28.00@30.00
10-12 lbs.....	27.00@29.00	29.00@31.00	28.00@31.00	28.00@30.00
12-15 lbs.....	28.50@27.50	27.00@29.00	27.00@29.00	27.00@29.00
16-22 lbs.....	22.00@24.00	24.00@26.00	24.00@27.00	26.00@28.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.....	26.00@27.50		26.00@28.50	
BUTTS, Boston Style:				
4-8 lbs.....	28.50@30.50		29.00@32.00	
SPARE RIBS:				
Half sheets.....	16.50@18.00			
TRIMMINGS:				
Regular.....	22.00@22.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, l.c. trimmed, per lb.....	25
Sweetbreads, beef, per lb.....	60
Sweetbreads, veal, a pair.....	13
Beef kidneys, per lb.....	5
Mutton kidneys, each.....	51
Livers, beef, per lb.....	18
Ox-tails, per lb.....	30
Beef hanging tenders, per lb.....	32
Lamb frisa, per lb.....	

CHICAGO PROV. SHIPMENTS

Provision shipments for Chicago for the week ended July 11, 1942, were as follows:

	Week July 11	Previous week	Same week '41
Cured meats, lbs. 39,064,000	28,129,000	32,145,000	
Fresh meats, lbs. 80,015,000	44,492,000	50,065,000	
Lard, lbs. 12,472,000	4,977,000	8,061,000	

Practically No Trading in Tallow and Grease Market

NEW YORK, JULY 15, 1942

TALLOW.—The market was more than usually quiet this week on tallows. There has been no attempt to stimulate interest through shading of quotations and the trade went along on a nominal basis. It developed late in the week that producers were not offering stock and buyers were apparently well supplied for the present. The nation-wide collection of fats was inaugurated this week, but it was doubtful that it would have any direct bearing on this market. Producers were more concerned about the possibilities of a roll-back in raw material prices, which has been rumored rather strongly of late. However, quotations on materials continue at ceiling levels. Fancy was again quoted at 9.99c; extra 9.71½c; special 9.57½c.

STEARINE.—No change was registered in this market all week. Product is offered rather sparingly and there has been little or no accumulation by producers. Oleo oil was quoted at 10.61c.

OLEO OIL.—Supply and demand are fairly evenly matched for this product. Trading volume extremely light. Quotations continued at the ceiling of 13.04c for extra and 12.75c for prime.

NEATSFOOT OIL.—All product is readily absorbed at ceiling prices. Demand is apparently unlimited, lending a strong tone to the market with ceiling prices ruling. Quotations were 17½c on pure; No. 1, 15½c, and extra, 14c.

GREASES.—Practically no action was reported on the local market, for most buyers were not offering bids. Producers had only moderate stocks, it was reported, and in no way were easing prices under ceiling levels which have been in force for some time. Some members of the trade feel that action may be renewed shortly, with quotations holding firm at maximum levels. Choice white was quoted at 9.99c, while yellow and house were at 9.29½c and brown on a range of 9@9½c.

CHICAGO, JULY 16, 1942

TALLOW.—The local tallow trade remained in the doldrums again this week with practically no trading reported. Neither large nor small consumers showed any apparent interest in offerings, but the selling side was undisturbed by the lack of orders and offered stock at ceiling levels. Some trade members felt that the lack of business in recent weeks was due to persistent talk that the OPA has taken under advisement proposals for rolling back price ceilings on raw materials, to equalize the roll-back a short time ago on wholesale prices of soap. It is understood that lend-lease is placing an order for 11 million lbs. of soap per month for six months; some feel that this may have some bearing on the matter. The nominal quotations this week were 9.85½c on fancy; 9.71½c on prime and 9.43½c on special.

STEARINE.—Trade is mostly on a nominal basis. Offerings continue limited and demand moderate. A maximum price of 10.61c continues to be quoted on prime oleo stearine.

OLEO OIL.—Few actual sales have been reported in this market of late. Not a great deal has been offered and buying interest is only fair, with trade holding on about a steady basis. Extra continues to be quoted at 13.04c and prime at 12.75c.

NEATSFOOT OIL.—Quotations were: Pure, 18½c, and cold test, 26c.

GREASE OIL.—Quotations were as follows: No. 1, 13½c; No. 2, 13½c; extra, 14½c; extra No. 1, 14c; extra winter strained, 14½c; prime burning, 15½c; prime inedible, 15c and special No. 1, 13½c; acidless tallow oil, 13½c.

GREASES.—Practically no local sales were reported in the grease trade this week; demand is at a low ebb. The waiting attitude by the buying side suggests that there may be some weakness in the market.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, July 16.)

It was mostly a nominal affair on by-products this week with offerings hard to find. Blood demand is good with a few sales uncovered at the \$5.75 ceiling. Not enough was offered to fill the needs. A few cracklings also moved at the limits. Other items were stagnant.

Blood

	Unit	Ammonia
Unground, loose	\$	5.75*

Digester Feed Tankage Materials

Unground, 11 to 12% ammonia, loose..	\$	5.37*
Unground, 6 to 10% choice quality...		5.37*
Liquid stick, tank cars.....		2.50@2.75

Packhouse Feeds

	Carlots	Per ton
60% digester tankage, bulk.....	\$	71.00*
50% meat and bone scraps, bulk.....		65.00*
Blood-meal		65.00*
Special steam bone-meal.....		60.00*

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....	\$35.00@36.00
Steam, ground, 2 & 20.....	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground	\$ 3.85@4.00*
10@11% ammonia	30.00@31.00
Bone tankage, unground, per ton.....	4.25@ 4.50
Hoof meal	

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	\$1.21*
45 to 52% protein (low test).....	1.21*
57 to 62% protein (high test).....	

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (lined).....	\$1.00*
Hide trimmings (lined).....	.50*
Sinews and pizzles (green, salted).....	1.00*

	Per ton
Cattle jaws, skulls and knuckles....	\$40.00@42.00
Pig skin scraps and trim, per lb.....	7½ @ 7½

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs..	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted.....	31.00
Junk bones	31.00

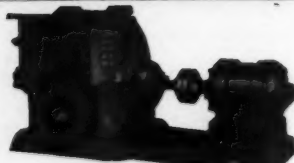
Animal Hair

Winter coll dried, per ton.....	\$ 60.00
Summer coll dried, per ton.....	40.00
Winter processed, black, lb.....	nominal
Winter processed, gray, lb.....	8
Cattle switches	4 @ 4½

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SUPPLIERS, INC.

CHICAGO, ILLINOIS

FERTILIZER PRICES

BASIS NEW YORK DELIVERY
Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$30.00
Blood, dried, 16% per unit.....	5.50
Unground fish scrap, dried 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
July shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	3.75
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	4.00

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	10.10

Dry Rendered Tankage

50/55% protein, unground.....	\$1.00
60% protein, unground.....	1.00

EASTERN FERTILIZER MARKETS

New York, July 15, 1942—Some tankage and cracklings were reported sold at ceiling prices with additional demand indicated. Blood continues to sell at ceiling prices and the market was closely sold up. Sulphate of ammonia allotments were just given out by the WPB and while prices have not definitely been fixed for the coming season, very little change is looked for. Fish scrap producers report poor fishing and state that very little scrap is being sold.

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	19
White animal fat.....	15
Water churned pastry.....	17½
Milk churned pastry.....	18½
Vegetable type.....	16

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12%
White deodorized, bbls., f.o.b. Chicago.....	16%
Yellow, deodorized.....	16%
Soap stock, 50% f.f.a., f.o.b. consuming points.....	3%
Soybean oil, in tanks, f.o.b. mills.....	11½ at 11%
Corn oil, in tanks, f.o.b. mills.....	12%

Situation Is Unchanged in Cotton Oil Futures Trade

THIS was another quiet week in the cottonseed oil futures market. Only a few odd sales were made, with open interest on the market holding under the 150 mark. Undertone of the trade was firm, with near-by open months hitting near the maximum levels on several occasions. General news pertaining to the market was lacking most of the time.

The Census Bureau reported this week that cottonseed crushing for the 11-month period of August 1, 1941, to June 30, 1942, was down compared with the corresponding period a year earlier. Cottonseed crushed in that period totaled 3,946,664 tons against 4,319,107 tons in the same period of the previous year. Production of both crude and refined oil also dipped during the period. Crude oil stocks on hand at the close of June totaled 51,291,000 lbs., compared with 51,961,000 lbs. on the same date last year. Refined oil on hand at 369,745,000 lbs. compared with 372,756,000 lbs. a year earlier.

Crude oil trading was light and prices were nominal. No change was registered on shortening, with the 16½c quotation prevailing for sales on carlot basis; 17c in less than carlots, and 18c for hydrogenated.

SOYBEAN OIL.—The situation in soybean oil was mostly unchanged this week, with practically all business being done under ceiling prices. The majority of bids on crude oil were at 11½c, while crushers insisted on 11½c for sales at Decatur basis. It was believed that a few cars went at the former price, but there was far less business this week than a week earlier.

CORN OIL.—Bids of 12½c were placed on corn oil early in the week, but because supplies were limited it was doubtful that any had to sell that way. The market firmed up as the week went on and final asking price was again at the 12½c ceiling.

PEANUT OIL.—Last reported sales of this oil were at 12½c, but the trade is mostly nominal because of lack of offerings. Demand is not quite as keen as a few weeks ago.

OLIVE OIL.—A generally steady tone existed in this market, with little or no change in prices. Buying interest was not sufficiently strong to test the trade. Demand was strictly on a hand-to-mouth basis. Importers' stocks are light. Foreign oil is quoted at \$5.00 and less and domestic mostly at \$4.00 to \$4.25.

PALM OIL.—Market nominal and all quotations unchanged. Nigre drums quoted 9.02c; plantation, tanks, ex-ship, 8.32c, and tanks, ex-ship, 8.25c.

COTTONSEED OIL.—Southeast crude was quoted Thursday at 12½ at 12½c bid; Valley, 12½c bid, and Texas, 12½c nominal at common points.

Futures market transactions for the week at New York were:

MONDAY, JULY 13, 1942

—Range—					
	Sales	High	Low	Bid	Pr. cl.
July.....	1	14.30	14.30	14.10	14.10
Sept.....	14.05	14.00
Oct.....	13.90	13.90
Dec.....	13.90	13.63

Sales, 1 lot.

TUESDAY, JULY 14, 1942

July.....	14.10	14.10
Sept.....	14.10	14.05
Oct.....	2	14.00	13.90
Dec.....	13.80	13.90
Jan.....	3	13.87	13.87	13.90	13.90

Sales, 5 lots.

WEDNESDAY, JULY 15, 1942

July.....	1	14.30	14.30	14.10	14.10
Sept.....	14.05	14.10
Oct.....	14.10	14.00
Dec.....	2	13.95	13.95	13.97	13.89
Jan.....	13.38	13.90

Sales, 3 lots.

THURSDAY, JULY 16, 1942

Sept.....	14.10	14.05
Oct.....	14.00	14.10
Dec.....	1	13.98	13.98	13.97	13.97
Jan.....	13.08	13.98

Sales 1 lot.

(See later market on page 30.)

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KEWANEE BOILER CORPORATION
KEWANEE, ILLINOIS

HIDES AND SKINS

Domestic hide markets quiet, awaiting completion of allocation details—South American extremes, unsuitable for Army leather, sell lower.

Chicago

PACKER HIDES.—Trading remains at a standstill in all domestic cattle hide, calf and kipskin markets pending the completion of details for the allocation of hides by the WPB. There has been some delay in receipt by packers of the necessary forms, which has delayed them beyond the scheduled filing time, which was July 10. All the forms are to be filed with the War Production Board, care of Office of Quartermaster General, 855 Commonwealth Ave., Boston, Mass. It is understood that all hide allocation matters are to be handled from that point.

The permits to purchase hides are to be issued on a monthly basis, and the various reports to be filed by packers, dealers and tanners are also made up on a monthly basis.

There is no indication as yet as to when trading in hides will be resumed. There is some expectation among the trade that enough of the reports will be filed before July 27th to enable the WPB to begin the issuance of trading

permits; others feel that this will not be possible before the end of the month.

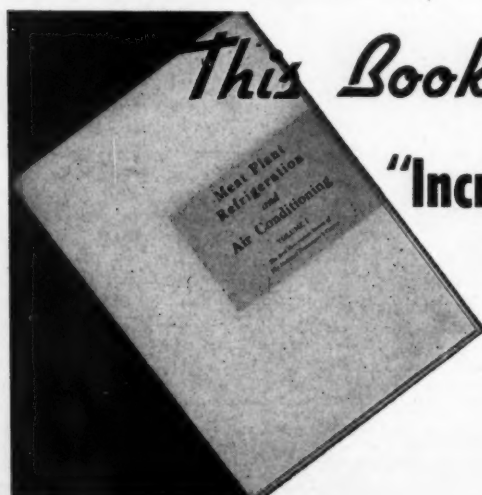
The packer hide and skin markets, meanwhile, continue strong and quotable at full ceiling prices for all descriptions. (See hide table on page 39.) All hide and skin markets, including the outside packers, New York and the Pacific Coast were closely sold up to the end of June prior to the issuance of the WPB order, which covered any hides sold or taken off after July 2, 1942. The break in Argentine frigorifico extremes this week is not expected to have any influence on the domestic hide market.

FOREIGN WET SALTED HIDES.—There was a sharp break in Argentine frigorifico extremes late this week from the earlier trading price of 118 pesos down to 107 pesos, on sales said to have totalled around 38,000 hides of this description. This particular selection had been comparatively high priced and, not being suitable for Army leather, had not been favored over much so far as shipping space was concerned, so that unsold stocks had backed up to a considerable extent. There was trading early in the week on other selections at steady prices, involving about 10,000 Montevideo cows, 10,000 Montevideo kips, about 5,000 Argentine reject cows and a few B.A. province light steers.

There was also trading late this week on Argentine frigorifico standard steers, cows and reject steers at steady prices; several packs reported involved.

HORSEHIDES.—There is a good steady trade in horsehides and current light production is meeting with a good demand. The bulk of trading is usually in a range of \$7.50@7.65, selected, f.o.b. nearby sections, for city renderers with manes and tails on, with an occasional better quality lot moving at a higher ceiling. Trimmed renderers range usually \$7.10@7.25, del'd Chgo.; mixed city and country lots \$6.50@6.60, Chgo.

SHEEPSKINS.—Dry pelts are a bit easier and top around 27½¢, per lb., del'd Chgo., with some lots quoted lower. Packer shearlings continue in active demand at the ceiling prices, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40¢, with sales this week at these prices. Pickled skins are wanted and market usually quoted around \$7.50 per doz. packer production, although individual ceilings govern trades. Trading recently by independent mid-west packers on July lamb pelts is credited around \$2.77½@2.80 for western lambs and around \$2.50 for northern natives, per cwt. liveweight basis. There is a general belief that a considerable quantity of lamb pelts will be required by the WPB to make up the difference between the production and Army requirements of shearlings, which promise to be tremendous from now on.



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A National Provisioner Publication

NEW YORK LIVESTOCK

Livestock prices at Jersey City, July 13, 1942.

CATTLE:

Steers, medium to good.....	\$12.90@13.15
Cows, medium.....	9.75@10.50
Cows, cutter and common.....	8.50@ 9.75
Cows, canners.....	6.50@ 8.50
Bulls, good.....	11.25@11.75
Bulls, medium.....	10.00@11.25
Bulls, cutter to common.....	9.00@10.00

CALVES:

Vealers, good to choice.....	\$15.00@16.50
Vealers, common and medium.....	11.00@15.00

HOGS:

Hogs, good and choice, 160 to 200 lbs.....	\$15.65
--	---------

LAMBS:

Lambs, good to choice.....	\$14.75@15.00
----------------------------	---------------

Receipts of salable livestock at Jersey City market for week ended July 11, 1942:

	Cattle	Calves	Hogs*	Sheep
Salable receipts.....	1,241	1,202	180	2,849
Total, with directs.....	6,916	15,972	18,028	43,682

Previous week:

Salable receipts.....	913	1,264	357	2,349
Total, with directs.....	5,658	13,368	17,929	50,412

*Including hogs at 31st street.

BAI AMENDS REGULATION FOR INTRASTATE PLANTS

The U. S. Bureau of Animal Industry has issued Amendment 16 to BAI Order 211, Revised, amending the meat inspection regulations to extend their application to slaughtering, meat canning, salting, packing and rendering establishments engaged in intrastate commerce only, at which a substantial quantity of meat and meat products is prepared for purchase by Federal agencies.

Extension is to be granted when a formal request is made to the Secretary of Agriculture by the operator, provided that the construction, equipment, facilities and sanitation of the establishment are acceptable for conducting and maintaining emergency inspection.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 11, 1942, were 5,497,000 lbs.; previous week 2,951,000 lbs.; same week last year 5,139,000 lbs.; Jan. 1 to date, 155,727,000 lbs.; corresponding period of last year receipts were 140,761,000 lbs.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Light trading was reported on the provision market. Around 20 cars of picnics were moved, spreading shipment into next month. A few other cars of green meats were also moved. Lard was dull again, but hogs gained 15 to 25¢ with the local top up to \$15.00 again.

Cottonseed Oil

Valley and Southeast crude, 12½¢ bid; Texas, 12½¢ bid at common points.

Quotations on New York bleachable cottonseed oil, Friday close, were: Sept. 14.00@14.20; Oct. 13.90@14.06; Dec. 13.90@13.95; Jan. 13.85@14.05; on sale.

CHICAGO PROVISION STOCKS

Lard stocks showed another decline during the first half of July, with holdings reduced about 3 million lbs. compared with the close of the previous month. Storage stocks were only 20,783,642 lbs. at mid-month, while on the same day a year ago a new all-time high of 195,640,158 lbs. was reported. The decline since that time has been without interruption.

Meat holdings showed slight gains compared with the close of June, but were still under a year earlier. D.S. clear belly holdings were slightly over 12 million lbs., a gain of close to 2 million lbs. in the first half of the month. In mid-July a year earlier, stocks amounted to 14½ million lbs.

	July 14, '42	June 30, '42	July 14, '41
P.S. lard*	10,778,081	11,039,312	106,805,252
P.S. lard*	3,632,744	4,041,145	42,417,487
P.S. lard*	2,013,500	3,019,500	38,285,479
Other lard.....	4,359,817	5,436,735	6,131,940
Total lard.....	20,785,642	23,536,692	195,640,158
D.S. clear bellies (contract) ..	1,074,700	995,400	5,379,578
D.S. clear bellies (other) ..	10,932,300	9,275,100	8,953,293
Total D.S. clear bellies ..	12,007,000	10,270,500	14,332,871
D.S. rib bellies ..	198,000	238,000	710,500

*Made since Jan. 1, 1942. *Made from Oct. 1, 1941 to Jan. 1, 1942. *Made previous to Oct. 1, 1941.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended July 17, 1942:

	PACKER HIDES		Cor. week, 1941
	Week ended July 17	Prev. week	
Hvy. nat. str.	@15½	@15½	@15
Hvy. Tex. str.	@14½	@14½	@15
Hvy. butt	@14½	@14½	@15
brnd'd str.	@14½	@14½	@15
Hvy. Col. str.	@14	@14	@14½
Ex-light Tex. str.	@15	@15	@15
Brnd'd cows..	@14½	@14½	@15
Hvy. nat. cows..	@15½	@15½	@15
Lt. nat. cows..	@15½	@15½	@15
Nat. bulls...	@12	@12	@12
Brnd'd bulls...	@11	@11	@11
Calfskins	23½@27	23½@27	23½@27
Kips, nat....	@20	@20	@20
Kips, brnd'd..	@17½	@17½	@20
Slunks, reg...	@1.10	@1.10	@1.15
Slunks, hris...	@55	@55	@65

CITY AND OUTSIDE SMALL PACKERS			
Nat. all-wts..	@15½	@15½	14½@14½
Branded	@14½	@14½	13½@14½
Nat. bulls....	@12	@12	10½@11
Brnd'd bulls...	@11	@11	10@10½
Calfskins	20½@23	20½@23	20½@23
Kips	@18	@18	@20
Slunks, reg...	@1.10	@1.10	@1.00
Slunks, hris...	@55	@55	@65

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

COUNTRY HIDES			
Hvy. steers...13½	@14	13½@14	10½@10½
Hvy. cows...13½	@14	13½@14	10½@10½
Buffa	@15	@15	13½@13½
Extremes	@15	@15	@14½
Bulls	9½@10½	9½@10½	7@7½
Calfskins	16@18	16@18	17@17½
Kipskins	@16	@16	15@15½
Horsehides ...	6.50@7.65	6.50@7.65	6.75@6.50

All country hides and skins quoted on flat basis.

SHEEPSKINS			
Pkr. shearlgs.	@2.15	@2.15	1.70@1.75
Dry pelts.....	26½@27½	27	@28

ODT NAMES OIL COMMITTEE

Appointment of a vegetable oil and packinghouse products advisory committee is announced by Joseph B. Eastman, director of the Office of Defense Transportation. The committee, of which W. A. Mayfield of Swift & Company is the packer representative, will work with A. V. Bourque, chief of the tank car service section. The group will seek to work out ways of reducing tank car requirements for the movement of vegetable oils and packinghouse products through the elimination of cross hauls and other methods.

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LIVESTOCK MARKETS *Weekly Review*

May Livestock Cost Highest on Record

MORE money was paid out during May of this year for cattle, calves, hogs and sheep by packers working under federal inspection than in any other May on record, figures released by the Department of Agriculture showed. At the same time, it was revealed that Meat production during May reached a new peak for the month, with inspected plants turning out 1,373,696,000 lbs.

Cash outlay for meat animals at \$270,181,000 was 31 per cent greater than the \$185,849,000 paid during May of last year. Part of the huge increase in cost was due to increased numbers being marketed, but higher average costs on all livestock did much toward boosting the money outlay to a new high point.

Hog cost at \$144,897,000 was greater than for any other class and compared with only \$85,000,000 a year earlier. Money paid this year was 252 per cent of the 5-year May average, the sharpest gain registered in any class. Money paid for cattle totaled \$97,693,000 and was 125 per cent of a year ago and 158 per cent of the 5-year average. Sheep and lambs called for an investment of \$16,436,000 which was 145 per cent of a year earlier and 196 per cent of the average.

Cost of animals for the first five months of this year was \$1,304,046,000, 157 per cent of the May, 1941, cost, which amounted to \$832,934,000.

Official figures on federal inspected meat production put beef at 480,921,000 lbs. for May, pork and lard at 782,338,000 lbs., lamb and mutton at 61,158,000 lbs. and veal at 49,279,000 lbs. All figures, with the exception of veal, were sharply above the 5-year average.

LIVESTOCK PRODUCERS WORK ON CEILINGS

A brief on actual livestock production costs was prepared this week by representatives of the National Livestock Advisory Council at a meeting in Des Moines, Ia., for presentation to the U. S. Department of Agriculture and OPA in an effort to get action on the feeders' proposal that ceiling prices of beef and veal be increased.

Representatives of 12 cattle feeding states were present to draft the statement in behalf of the feeder, according to Jay Colburn, president of the council.

The council plans to present data to the Department of Agriculture, OPA and other interested agencies which will influence OPA to re-adjust beef ceilings so that normal price differentials will be restored between cattle and hogs of various grades, thus giving feeders confidence to go ahead with normal operations, fill feedlots, and produce meat.

Colburn warned that the supply of beef for consumers would be cut 1,250,000,000 lbs. annually under present regulations because ceilings set by OPA are at or below the cost of production of livestock.

Meanwhile, E. A. Kelloway, secretary, Omaha Livestock Exchange, and other representatives of cattle interests, met with Grover B. Hill, undersecretary of agriculture, and Representative Harry B. Coffee, in an effort to work out plans for raising ceiling prices for prime and choice beef. This group is particularly anxious to have the maximums on hides and tallow increased.

E. W. Sheets, secretary of the American Livestock Association, also protested before a Senate appropriations subcommittee recently against the ceilings on beef and veal.

USDA Forecasts Heavy Grain Crops For 1942

In a report released by the U. S. Department of Agriculture, the word was given that grain crops are going to be large this year, with wheat production at an estimated 904,288,000 bu., compared with 868,049,000 bu. which was the estimate about a month earlier, and the 945,937,000 bu. harvested last year.

Corn production is indicated at 2,627,823,000 bu., compared with 2,672,541,000 bu. harvested last year, and an oats crop of 1,303,114,000 bu. is expected against 1,252,380,000 bu. estimated a month earlier and 1,176,107,000 bu. harvested last year.

The indicated barley crop of 403,345,000 bu. is the largest on record, and compares with 401,843,000 bu. indicated a month earlier and 358,709,000 bu. last year. Soybean acreage is indicated at the record figure of 14,241,000 acres, 42.5 per cent more than 9,996,000 acres harvested last year.

Because of the heavy feeding of corn to livestock, farm stocks of corn July 1 are down to 760,052,000 bu., or only about 5,000,000 bu. larger than a year ago, despite the big supply at the start of the year.

LAMB CONTRACTING POOR

All sections of the western lamb producing area reported a very limited volume of contracting for fall delivery of lambs during the past week. Uncertainty due to rumors of impending announcements of price ceilings on sheep and lambs, coupled with higher asking prices, which lamb feeders refused to meet, resulted in a virtual standstill.

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CANADIAN CATTLE SUBSIDY

MONTREAL.—Beginning July 2, Canada's Wartime Food Corporation, headed by Hon J. G. Taggart, was prepared to buy all cattle offered for export. This subsidy business may not amount to much immediately, however, for the price differential between U. S. and Canadian domestic cattle now is only about \$1 per cwt. The fact that the food corporation is entering the picture does not necessarily mean that the scarcity of beef for the consumer will be remedied. It is not the business of the food corporation to produce cattle or beef, although its primary and dual job is to preserve the price ceiling and at the same time safeguard production of supplies to the consumer.

Under the last trade agreement between Canada and the United States, the second quota period of the year began July 1. During a quota period the average weekly shipment of Canadian cattle to the U. S. has been about 4,000 head. Under the quota arrangement, the duty of 3c per lb. is cut in half until the quota is filled. The quota amounts to about 51,000 head every three months, but the aggregate for the year is not to exceed 192,000 head.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., July 16.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were steady to 10c lower; moderately active loading; heavy receipts were 10@15c off compared with a week ago.

Hogs, good to choice:	
160-180 lb.	\$13.05@13.95
180-200 lb.	13.75@14.15
200-220 lb.	13.90@14.25
220-240 lb.	13.80@14.15
240-260 lb.	12.90@14.00
Sows:	
300-330 lb.	\$13.50@13.80
330-360 lb.	13.40@13.80
400-500 lb.	13.10@13.55

Receipts of hogs at Corn Belt markets for the week ended July 16:

	This week	Last week
Friday, July 10.....	29,000	28,500
Saturday, July 11.....	47,100	Holiday
Sunday, July 12.....	48,900	47,900
Tuesday, July 14.....	24,100	47,600
Wednesday, July 15.....	27,100	33,900
Thursday, July 16.....	35,100	16,700

RECEIPTS AT CHIEF CENTERS

Receipts for week ended July 11:

At 20 markets:	Cattle	Hogs	Sheep
Week ended July 11.....	209,000	430,000	238,000
Previous week.....	225,000	397,000	248,000
1941.....	157,000	283,000	153,000
1940.....	135,000	287,000	148,000
1939.....	115,000	306,000	178,000
1938.....	137,000	237,000	165,000
At 11 markets:	Hogs		
Week ended July 11.....	360,000		
Previous week.....	326,000		
1941.....	337,000		
1940.....	358,000		
1939.....	279,000		
At 7 markets:	Cattle	Hogs	Sheep
Week ended July 11.....	148,000	318,000	174,000
Previous week.....	157,000	283,000	153,000
1941.....	135,000	287,000	148,000
1940.....	115,000	306,000	178,000
1939.....	137,000	237,000	165,000

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, July 16, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

Hogs (soft & sily not quoted):	CHICAGO NAT. BTK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS & GILTS:				
Good and choice:				
120-140 lbs.	\$13.25@14.00	\$13.40@13.90		
140-160 lbs.	13.75@14.50	13.90@14.40	\$13.75@14.05	\$14.25@14.55
160-180 lbs.	14.25@14.65	14.40@14.80	13.85@14.25	14.25@14.55
180-200 lbs.	14.40@14.80	14.70@14.85	13.90@14.15	14.15@14.35
200-220 lbs.	14.70@14.85	14.75@14.85	14.00@14.20	14.25@14.35
220-240 lbs.	14.85@14.90	14.75@14.85	14.00@14.20	14.25@14.35
240-270 lbs.	14.50@14.75	14.00@14.85	14.00@14.20	14.25@14.35
270-300 lbs.	14.35@14.65	14.20@14.70	13.95@14.10	14.20@14.35
300-330 lbs.	14.25@14.40	14.15@14.40	13.90@14.10	14.15@14.25
330-360 lbs.	14.15@14.30	13.95@14.25	13.85@14.00	14.10@14.20
			13.85@14.05	13.85@14.05
SOWS:				
Good and Choice:				
270-300 lbs.	13.90@14.00	13.85@13.90	13.50@13.65	13.60@13.75
300-330 lbs.	13.80@14.00	13.85@13.90	13.40@13.65	13.50@13.75
330-360 lbs.	13.70@13.90	13.75@13.90	13.35@13.60	13.50@13.60
360-400 lbs.	13.60@13.85	13.65@13.85	13.25@13.55	13.50@13.65
Good:				
400-450 lbs.	13.45@13.65	13.50@13.70	13.15@13.50	13.45@13.60
450-550 lbs.	13.25@13.50	13.35@13.60	13.15@13.45	13.35@13.50
Medium:				
250-350 lbs.	12.75@13.50	13.00@13.75	12.90@13.40	13.25@13.65
				13.40@13.50
Slaughter Cattle, Vealers and Calves:				
STEERS, Choice:				
700-900 lbs.	13.75@14.75	13.50@14.25	13.00@14.25	13.25@14.25
900-1100 lbs.	14.25@15.00	13.50@14.25	13.25@14.50	13.40@14.25
1100-1300 lbs.	13.50@13.90	13.50@14.25	13.50@14.50	13.50@14.25
1300-1500 lbs.	14.50@15.25	13.50@14.25	13.50@14.50	13.50@14.25
STEERS, Good:				
700-900 lbs.	13.00@13.50	12.50@13.50	12.25@13.25	12.25@13.40
900-1100 lbs.	13.25@14.25	12.50@13.50	12.50@13.50	12.50@13.50
1100-1300 lbs.	13.25@14.50	12.50@13.50	12.50@13.50	12.50@13.50
1300-1500 lbs.	13.25@14.50	12.50@13.50	12.50@13.50	12.50@13.50
STEERS, Medium:				
700-1100 lbs.	11.25@13.00	11.25@12.50	11.25@12.50	11.00@12.50
1100-1300 lbs.	11.50@13.25	11.25@12.50	11.25@12.50	11.25@12.50
STEERS, Common:				
700-1100 lbs.	9.50@11.25	10.25@11.25	9.75@11.25	9.75@11.25
HEIFERS, Choice:				
600-800 lbs.	13.50@14.00	13.25@13.75	12.75@13.50	13.00@13.65
800-1000 lbs.	13.50@14.25	13.25@13.75	12.75@13.50	13.00@13.65
HEIFERS, Good:				
600-800 lbs.	12.50@13.50	12.25@13.25	11.75@12.75	11.50@13.00
800-1000 lbs.	12.50@13.50	12.25@13.25	11.75@12.75	11.50@13.00
Medium, 500-900 lbs.	10.50@12.25	10.50@10.50	9.75@11.75	9.75@11.75
Common, 500-900 lbs.	8.50@10.25	9.50@10.50	8.75@ 9.75	8.25@ 9.50
COWS, all weights:				
Good	9.50@10.50	10.00@10.75	9.50@10.25	9.25@10.50
Medium	8.50@ 9.50	9.25@10.00	9.00@ 9.50	8.50@ 9.25
Cutter and Common	7.25@ 8.50	7.75@ 9.25	7.00@ 8.50	7.25@ 8.00
Canner	6.00@ 7.25	6.00@ 7.75	5.50@ 7.00	5.50@ 6.50
BULLS (Ylgs. Excl.), all weights:				
Beef, Good	10.75@11.75	11.00@11.50	10.75@11.40	10.50@10.75
Sausage, Good	10.75@11.75	10.75@11.25	10.75@11.40	10.50@10.75
Sausage, Medium	9.50@10.75	9.75@10.75	9.75@10.75	9.25@10.50
Sausage, Cutter & Com.	8.75@ 9.50	8.75@ 9.75	8.75@ 9.75	8.00@ 9.25
VEALERS, all weights:				
Good and Choice	13.50@15.00	13.00@14.25	13.00@15.00	12.00@14.50
Common and Medium	10.00@13.50	10.75@13.00	9.00@13.00	9.00@12.00
Cull	8.50@10.00	6.75@10.75	7.50@ 9.00	7.00@ 9.00
CALVES, 500 lb. down:				
Good and Choice	11.00@13.00	10.50@12.75	11.00@13.00	11.00@13.00
Common and Medium	8.75@11.00	8.50@10.50	8.50@11.00	8.00@11.00
Cull	7.50@ 8.75	6.75@ 8.50	7.00@ 8.50	7.00@ 9.00
Slaughter Lambs and Sheep:				
SPRING LAMBS:				
Good and Choice	13.75@14.25	13.75@14.25	13.35@14.00	13.50@13.75
Medium and Good	12.25@13.50	11.50@13.50	11.25@13.10	12.00@13.25
Common	10.00@11.25	10.00@11.25	10.25@10.85	9.50@11.75
YLG. WETHERS:				
Good and Choice	11.50@12.50	11.50@12.50	11.25@11.75	11.00@12.00
Medium and Good	10.25@11.50	10.25@11.25	10.00@11.25	9.50@10.75
EWES:				
Good and Choice	5.00@ 6.00	5.00@ 5.75	5.00@ 6.00	4.75@ 5.75
Common and Medium	3.50@ 5.00	3.50@ 4.75	3.25@ 5.00	3.50@ 4.50

¹Quotations on wool stock based on animals of current seasonal market weights and wool growth, those on shorn stock on animals with No. 1 and No. 2 pelts. ²Quotations on slaughter lambs, yearlings, and sheep of good and choice, and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively. ³Quotations on yearling wethers and ewes on shorn basis.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended July 10:

	Cattle	Calves	Hogs	Sheep
Los Angeles.....	6,065	934	2,060	465
San Francisco.....	1,000	45	2,000	13,500
Portland.....	2,025	525	3,100	1,825

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the three days of the week were reported as follows: 16,898 cattle, 2,076 calves, 29,589 hogs and 3,271 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 11, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 4,073 hogs; Swift & Company, 2,214 hogs; Wilson & Co., 4,376 hogs; Western Packing Co., Inc., 2,318 hogs; Agar Packing Co., 7,228 hogs; Shippers, 8,468 hogs; Others, 30,117 hogs.

Total: 23,391 cattle; 3,227 calves; 58,994 hogs; 3,458 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,454	793	4,428	6,655
Cudahy Pkg. Co.	2,181	524	1,372	4,847
Swift & Company	2,799	578	2,883	5,276
Wilson & Co.	2,027	717	2,559	916
Indep. Pkg. Co.	350
Meyer Korblum	1,897
Others	4,012	454	1,119	4,451
Total	16,410	3,066	12,711	22,145

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	5,889	7,161	2,824
Cudahy Pkg. Co.	4,049	4,642	4,740
Swift & Company	4,226	4,543	3,928
Wilson & Co.	2,157	4,857	1,781
Others	8,457
Cattle and calves: Eagle Pkg. Co., 12; Greater Omaha Pkg. Co., 59; Geo. Hoffman, 60; Kroger Pkg. Co., 583; Neha Beef Co., 670; Omaha Pkg. Co., 249; John Roth Co., 115; So. Omaha Pkg. Co., 724; Lincoln Pkg. Co., 158.			
Total: 19,071 cattle and calves; 30,060 hogs and 13,273 sheep.			

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,580	1,795	9,007	10,117
Swift & Company	2,659	1,090	11,077	8,794
Hunter Pkg. Co.	1,330	240	6,824	2,156
Krey Pkg. Co.	2,801
Hell Pkg. Co.	2,112
Laclede Pkg. Co.	2,484
Stokoff Pkg. Co.	783
Others	2,725	192	2,161
Shippers	2,492	1,693	11,290	5,559
Total	11,786	5,910	48,348	26,628

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,967	313	8,744	18,559
Armour and Company	2,365	323	6,785	4,666
Others	2,138	20	9	881
Total	6,500	656	15,538	19,096
Not including 131 cattle and 500 hogs bought direct.				

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	5,311	36	10,049	3,421
Armour and Company	4,291	82	11,205	3,745
Swift & Company	2,891	36	5,059	1,779
Others	252	7	25
Shippers	6,908	7	3,195	784
Total	19,653	188	29,538	9,729

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,529	1,145	2,097	1,662
Wilson & Co.	2,870	1,236	2,648	1,917
Others	283	10	708
Total	5,682	2,391	6,053	3,579
Not including 159 cattle, 77 calves and 1,614 hogs bought direct.				

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,015	392	3,227	1,423
Wichita D. B. Co.	20
Dunn & Osterberg	179	66
Fred W. Dold	148	486
Sunflower Pkg. Co.	35	121
Excel Pkg. Co.	520
Others	1,151	359	128
Total	3,068	392	3,259	1,551
Not including 113 cattle and 1,147 hogs bought direct.				

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,158	1,310	976	9,200
Swift & Company	3,208	1,079	1,732	5,945
Blue Bonnet Pkg. Co.	427	61	456	1
City	108	1	466
H. Rosenthal	31	106
Total	6,992	2,451	3,650	18,252

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,370	118	4,338	4,963
Swift & Company	2,425	50	3,283	1,208
Cudahy Pkg. Co.	958	96	1,823	1,176
Others	2,277	183	1,506	5,652
Total	7,030	447	10,902	12,999

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,168	1,706	11,950	1,416
Dakota Pkg. Co.	1,257	84
Bartusch Pkg. Co.	339	17	40
Cudahy Bros.	1,005	1,786	944
Rifkin Pkg. Co.	814	64
Swift & Company	5,781	2,519	10,530	2,262
Others	3,914	7,975
Total	16,281	14,181	31,520	4,622

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	10	373
E. Kahn's Sons Co.	205	402	7,147	3,225
Lohrey Packing Co.	6	233
H. H. Meyer Pkg. Co.	21	3,122
J. Schlachter	95	139	46
J. & F. Schroth P. Co.	2,591
J. F. Stegner Co.	222	403	5
Others	1,278	795	826	256
Shippers	432	1,542	3,086
Total	2,250	1,749	15,438	6,991
Not including 1,003 cattle, 188 calves, 5,133 hogs and 2,422 sheep bought direct.				

TOTAL PACKER PURCHASES

	Week ended July 11	Prev. week	Cor.
Cattle	181,090	131,890	144,340
Hogs	255,792	257,202	301,257
Sheep	129,324	132,598	142,989

STOCKERS AND FEEDERS

Stock and feeder shipments received in seven Corn Belt states¹ in June, 1942:

	Cattle and Calves	June, 1942	June, 1941
Stockyards	61,190	46,406
Direct	18,417	23,254
Total, June	79,607	69,660
Total, 1942	581,604	538,682
	Sheep and Lambs	June, 1942	June, 1941
Stockyards	44,955	27,094
Direct	59,950	76,992
Total, June	104,905	104,086
Total, 1942	681,697	612,226

¹Data in this report are obtained from offices of state veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Directs" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards while stopping for feed, water and rest en route.

CALIF. INSPECTED SLAUGHTER

State-inspected kill for June:

	No.
Cattle	64,538
Calves	34,031
Hogs	106,606
Sheep	67,410

Meat food products produced during the month were:

	Lbs.
Sausage	4,949,782
Pork and beef	5,003,985
Lard and substitutes	1,573,960
Total	11,526,880

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended July 9:

	Cattle	Calves	Hogs
Week ended July 9	822	224	2,899
Last week	1,274	230	3,884
Last year	1,063	206	3,422

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS¹

	Cattle	Calves	Hogs	Sheep
Fri., July 10	751	472	9,490	6,083
Sat., July 11	62	652	5,728	3,176
Mon., July 13	10,246	819	22,410	8,469
Tues., July 14	7,519	986	16,813	6,721
Wed., July 15	11,525	987	17,570	7,653
Thurs., July 16	5,000	506	20,050	8,000
*Week's total	34,090	3,542	76,793	30,845
Prev. week	36,575	3,491	90,515	28,107
Year ago	36,314	3,902	60,508	23,510
Two years ago	35,723	4,116	71,606	23,321
*Including 1,032 cattle, 434 calves, 27,453 hogs and 24,956 sheep direct to packers.				

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., July 10	355	34	1,505	232
Sat., July 11	352	1	440	19
Mon., July 13	2,958	73	2,859	967
Tues., July 14	2,434	116	1,500	51
Wed., July 15	4,273	44	1,734	27
Thurs., July 16	2,500	2,500	500
Week's total	12,165	235	8,593	1,875
Prev. week	11,436	329	6,323	1,718
Year ago	9,634	226	10,031	674
Two years ago	9,558	335	7,765	760

JULY AND YEAR RECEIPTS

	July		Year	
	1942	1941	1942	1941
Cattle	85,366	88,810	1,109,975	1,029,282
Calves	10,000	9,608	131,322	120,836
Hogs	222,605	185,966	2,779,700	2,545,458
Sheep	87,524	65,653	1,260,279	1,180,861

¹All receipts include directs.

HOG RECEIPTS, WEIGHTS AND PRICES

	No.	Av. Rec'd	Av. Price—
	Top	Top	Av.
*Week ended July 11	105,400	276	\$15.00 \$14.35
Previous week	85,506	275	14.90 14.25
1941	94,619	269	11.50 10.70
1940	102,217	264	7.00 6.20
1939	65,981	282	7.25 6.05
1938	61,533	284	10.20 8.50
1937	47,368	269	12.75 11.35
Av. 1937-1941	74,300	265	\$9.75 \$8.90
*Receipts and average weight for week ending July 11, 1942, estimated.			

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended July 11	\$13.15	\$14.35	\$5.50	\$14.30
Previous week	13.00	14.35	5.50	13.10
1941	10.60	10.70	4.25	11.15
1940	10.40	6.20	2.60	10.90
1939	9.55	6.05	2.75	9.10
1938	10.25	8.80	3.00	9.05
1937	13.55	11.35	3.75	10.30
Av. 1937-1941	\$10.85	\$8.60	\$3.25	\$9.90

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, July 16:

	Week ended July 16	Prev. week
Packers' purchases	46,230	50,098
Shippers' purchases	10,538	7,532
Total	56,768	57,630

LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in May:

	May 1942	Apr. 1942	May 1941
Average cost per 100 lbs.			
Cattle	\$11.37	\$11.15	\$ 9.61
Steers*	12.45	12.43	10.21
Calves	12.95	12.53	10.25
Hogs	13.95	13.84	8.84
Sheep and lambs	12.57	11.78	9.96

	May 1942	Apr. 1942	May 1941
Average yields (per cent)			
Cattle	56.24	55.73	56.19
Calves	57.38	57.12	57.24
Hogs	75.49	75.44	75.24
Sheep and lambs	40.91	40.35	47.90

	May 1942	Apr. 1942	May 1941
Average live weight lbs.			
Cattle	970.70	974.00	939.44
Steers*	1,004.71	1,002.66	963.56
Calves	182.95	175.03	179.32
Hogs	240.45	234.90	239.26
Sheep and lambs	88.65	94.11	87.19

*Also included in "cattle" data.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended July 11, 1942:

	CATTLE		
	Week ended July 11	Prev. week	Cor. week, 1941
Chicago ¹	23,391	26,546	25,861
Kansas City	15,596	18,218	18,008
Omaha ²	18,817	20,840	19,160
East St. Louis	11,517	12,883	8,063
St. Joseph	5,973	7,537	5,191
Sioux City	10,938	13,091	10,314
Wichita ³	3,573	3,698	2,934
Philadelphia	2,342	2,276	1,949
Indianapolis	2,575	2,337	1,764
New York & Jersey City	9,787	8,344	9,400
Oklahoma City ⁴	8,315	7,608	6,684
Cincinnati	3,845	3,050	2,943
Denver	5,942	8,900	12,294
St. Paul	15,422	14,625	16,219
Milwaukee	2,972	3,316	2,828
Total	141,002	156,255	131,121

¹Cattle and calves.

HOGS			
Chicago	94,108	101,630	81,915
Kansas City	81,793	81,796	84,101
Omaha	40,946	30,314	29,867
East St. Louis	57,906	73,000	58,624
St. Joseph	16,216	14,285	13,256
Sioux City	28,642	38,490	28,403
Wichita	5,406	6,687	4,343
Philadelphia	11,890	8,958	14,292
Indianapolis	20,063	20,871	13,444
New York & Jersey City	33,901	36,842	38,137
Oklahoma City	7,667	8,176	8,623
Cincinnati	13,124	16,142	12,851
Denver	10,058	12,284	5,820
St. Paul	81,539	81,435	81,983
Milwaukee	6,445	7,102	5,892
Total	409,735	458,079	376,951

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP			
Chicago ¹	3,459	4,912	6,320
Kansas City	19,573	30,827	20,284
Omaha	23,339	61,769	18,901
East St. Louis	23,000	27,612	16,163
St. Joseph	18,165	14,421	12,615
Sioux City	9,072	9,624	6,579
Wichita	1,551	8,085	3,739
Philadelphia	3,193	2,828	3,475
Indianapolis	1,368	1,435	3,381
New York & Jersey City	54,062	50,602	64,948
Oklahoma City	3,579	3,862	2,723
Cincinnati	5,702	5,162	2,833
Denver	4,881	7,456	7,456
St. Paul	4,822	4,370	10,280
Milwaukee	960	1,389	981
Total	177,351	228,779	180,784

¹Not including directs.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during June, 1942, by stations:

	Cattle	Calves	Hogs	Sheep
Chicago ¹	136,600	81,837	485,859	178,737
Denver	20,299	1,947	47,251	23,246
Kansas City	74,448	24,353	240,690	114,357
New York area ²	43,459	71,979	171,343	225,763
Omaha	100,227	2,712	244,845	95,848
St. Louis area ³	51,930	42,846	876,440	99,446
Sioux City	51,178	500	120,579	35,414
So. St. Paul ⁴	68,406	37,335	234,849	26,696
All other stations	402,462	262,471	2,623,581	678,936
Total June, 1,039,123	475,099	4,553,937	1,481,443	8,441,443
Total May, 885,158	470,800	4,319,776	1,474,988	8,441,443
8-yr. av. (June 1937-41)	807,746	475,973	3,010,166	1,415,632

¹Includes Elburn, Ill. ²Includes New York City, Newark, and Jersey City. ³Includes St. Louis National Stockyards and E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes So. St. Paul, St. Paul, and Newport.

Basic data furnished by Bureau of Animal Industry.

JUNE BUFFALO LIVESTOCK

June receipts, shipments and slaughter at Buffalo, N. Y.:

	Cattle	Calves	Hogs	Sheep
Receipts	14,246	17,131	12,114	24,511
Shipments	5,328	12,082	7,293	9,728
Local slaughter	8,935	5,132	5,427	14,006

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending July 11, 1942..... 8,711	2,556	2,017
	Week previous..... 18,907	2,749	2,571
	Same week year ago..... 10,781	2,837	2,767
COWS, carcass	Week ending July 11, 1942..... 440	1,425	1,023
	Week previous..... 405	1,179	1,853
	Same week year ago..... 673	950	1,834
BULLS, carcass	Week ending July 11, 1942..... 279	244	111
	Week previous..... 490	300	105
	Same week year ago..... 418	959	125
VEAL, carcass	Week ending July 11, 1942..... 7,209	1,003	779
	Week previous..... 8,545	879	740
	Same week year ago..... 12,829	973	562
LAMB, carcass	Week ending July 11, 1942..... 38,126	13,095	16,030
	Week previous..... 44,674	13,826	17,108
	Same week year ago..... 36,815	14,215	14,728
MUTTON, carcass	Week ending July 11, 1942..... 1,992	359	765
	Week previous..... 2,267	238	1,210
	Same week year ago..... 1,025	120	454
PORK CUTS, lbs.	Week ending July 11, 1942..... 1,197,360	246,890	164,077
	Week previous..... 2,321,449	295,773	226,913
	Same week year ago..... 2,378,185	318,664	275,106
BEEF CUTS, lbs.	Week ending July 11, 1942..... 306,949
	Week previous..... 233,759
	Same week year ago..... 324,076

LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head	Week ending July 11, 1942..... 9,788	2,342
	Week previous..... 8,544	2,275
	Same week year ago..... 9,400	1,949
CALVES, head	Week ending July 11, 1942..... 17,058	2,453
	Week previous..... 13,757	2,585
	Same week year ago..... 16,822	3,095
HOGS, head	Week ending July 11, 1942..... 36,759	11,800
	Week previous..... 33,730	8,958
	Same week year ago..... 34,960	14,292
SHEEP, head	Week ending July 11, 1942..... 54,382	3,163
	Week previous..... 50,261	2,828
	Same week year ago..... 64,948	3,475

Country dressed product at New York totaled 2,333 veal, no hogs and 8 lambs. Previous week 1,898 veal, no hogs and 6 lambs in addition to that shown above.

CANADIAN LIVESTOCK PRICES

GOOD STEERS			
	Week ended July 9	Last week	Same week 1941
Toronto	\$10.82	\$11.70	\$ 8.58
Montreal	11.40	12.15
Winnipeg	10.62	10.72	8.50
Calgary	10.25	11.85	8.33
Edmonton	10.50	11.50	7.75
Prince Albert	7.85
Moose Jaw	9.75	10.25	7.75
Saskatoon	10.50	10.75	8.40
Regina	11.00	10.90	8.15
Vancouver	10.75	11.30	8.00
VEAL CALVES			
Toronto	\$14.25	\$14.25	\$10.75
Montreal	13.25	13.35	9.90
Winnipeg	14.25	11.81	9.75
Calgary	10.75	11.25	8.75
Edmonton	10.50	11.50	8.00
Prince Albert	10.50	11.50	8.00
Moose Jaw	10.50	10.50	7.75
Saskatoon	11.25	11.50	8.25
Regina	11.40	11.50	8.50
Vancouver	11.00	9.00
HOG CARCASSES BT*			
Toronto	\$15.75	\$15.68	\$14.31
Montreal	16.00	15.90	14.77
Winnipeg	15.75	14.20	13.75
Calgary	14.05	14.05	13.15
Edmonton	14.05	14.05	12.10
Prince Albert	13.95	13.95	13.30
Moose Jaw	14.00	13.90	13.25
Saskatoon	13.90	13.90	13.50
Regina	13.90	13.90	13.35
Vancouver	15.00	15.00	14.18

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

GOOD LAMBS			
Toronto	\$16.54	\$16.50	\$13.00
Montreal	15.00	17.00	12.25
Winnipeg	15.00	14.00	10.44
Calgary	13.25	13.50	10.75
Edmonton	11.75	12.50	9.50
Prince Albert	12.00	12.85	9.15
Moose Jaw	12.50	12.50	9.10
Saskatoon	12.00	12.25	8.55
Regina	12.75	13.00	8.50
Vancouver	11.75

WEEKLY INSPECTED KILL

Slaughter of all classes of livestock declined during the week ended July 11 for there was one less day of killing. Compared with the corresponding week of last year slaughter of all classes at 27 centers was lighter with the exception of hogs. Slaughter of hogs totaled 610,057 head compared with 752,988 a week ago and 569,781 a year earlier.

	Cattle	Calves	Hogs	Sheep
New York area ¹	9,787	16,998	23,901	54,062
Phila. & Balt.	3,331	1,427	24,051	2,799
Ohio-Indiana group ²	8,896	4,341	43,823	9,528
Chicago ³	25,108	5,117	94,106	43,685
St. Louis area ⁴	11,517	8,404	57,906	23,000
Kansas City	15,593	5,841	31,793	19,575
Southwest group ⁵	19,417	6,729	30,671	40,109
Omaha	18,390	508	40,946	22,326
Sioux City	10,938	111	28,642	9,072
St. Paul-Wia. group ⁶	19,456	18,478	81,574	11,064
Interior Iowa & So. Minn. ⁷	16,029	3,783	142,642	30,748
Total	158,460	71,237	610,057	206,078
Total Prev. week	194,226	73,574	752,988	308,475
Total last year, 1941	160,950	68,814	569,781	287,083

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 80% of the sheep and lambs that were slaughtered under federal inspection during that year.

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FOR SALE: Cooking Tank 50" Wide x 50" Long x 36" Deep. Aluminum—recessed cover—2 years old. Bids requested. MAX RUSSER, INC., 257 Ames St., Rochester, N.Y.

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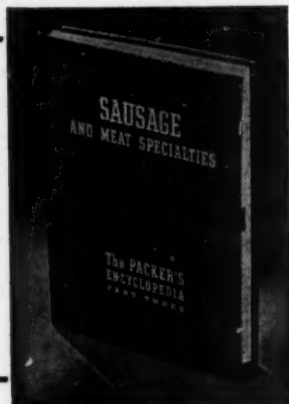
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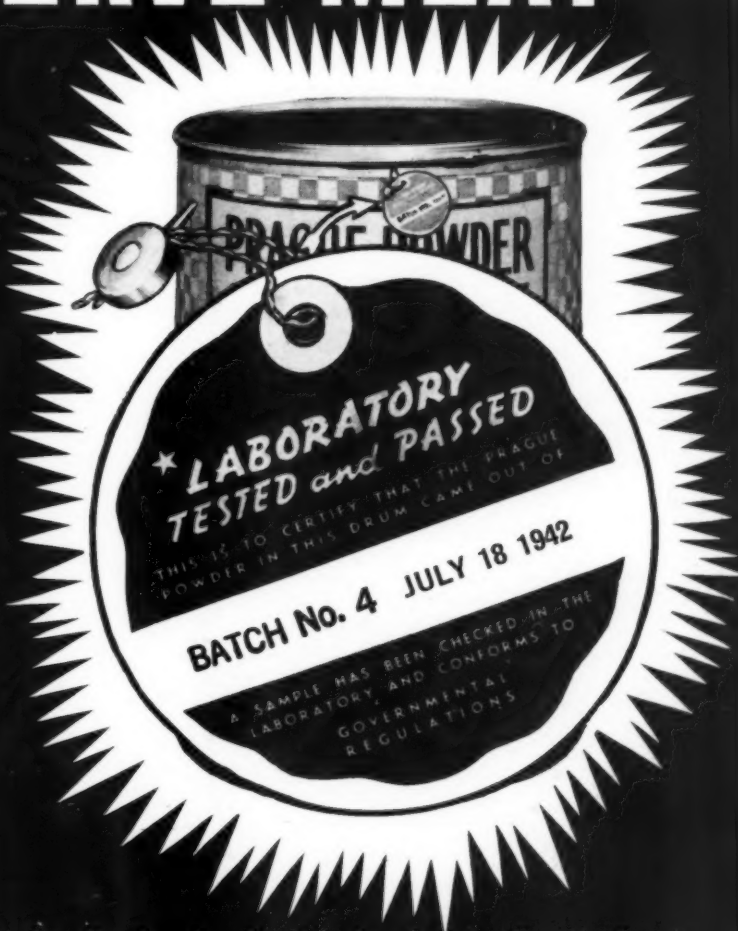
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